

Slow Cooker Southwestern Chicken Soup

2 large chicken breasts (about 1¼ lbs.)
1 tbs. taco seasoning
1½ quarts (6 cups) chicken stock
2 (15.5-oz.) cans Great Northern or cannellini beans, rinsed and drained
1 (16-oz.) jar salsa verde
¼ cup cornstarch

Combine chicken breasts, taco seasoning, chicken stock, beans, and salsa verde in a slow cooker. Stir to combine. Cook on low for 8 hours or high for 4 hours.

During the last 30 minutes of cook time, scoop out about 1 cup of the stock using a large measuring cup. Sprinkle on the cornstarch, and whisk to combine. Add the slurry back to the slow cooker, stir, and cook the remaining 30 minutes. Shred the chicken with two forks and serve with your choice of toppings.

Toppings

Sour cream
Chopped fresh cilantro
Chopped tomato
Tortilla chips
Sliced avocado
Pico de gallo
Jalapeño slices
Cooked rice or quinoa
Cooked egg noodles



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