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Ready In: 8 hours 20 mins  
Prep: 20 mins  
Servings: 10 cups

Ingredients

- 1/2 cup Wegmans Organic Dried Black Beans
- 2 cups boiling water
- 1 pkg (about 1 1/2 lbs) Wegmans Boneless Chicken Thigh Cutlets
- 1 cup peeled, chopped white onion
- 4 cloves peeled, minced garlic
- 1 jalapeno pepper, minced (wear gloves when handling) (about 1/4 cup)
- 1/2 sweet red pepper, cored, seeded, 1/4-inch dice (about 3/4 cup)
- 1 can (28 oz) Wegmans Crushed Tomatoes
- 1 container (32 oz) Wegmans Organic Chicken Broth
- 1/2 cup Wegmans Just Picked Whole Kernel Sweet Corn (Frozen Foods)
- 1 cup crushed Wegmans Fresh Tortilla Chips (Market Cafe)
- Juice of 1/2 lime (about 1 Tbsp)
- 1/4 cup chopped fresh cilantro
- 1 tsp Wegmans Organic Ground Cumin
- 2 tsp hot Mexican-style chili powder
- 2 tsp salt

Nutrition Information

Nutrition Information is per serving

Protein	21.g
Added Sugar	0.g

Slow-Cooked Chicken Tortilla Soup

★★★★★ 4.79 (24)



Ingredients (13)

Greenhouse Grown Red Sweet Peppers  
\$1.71 / ea

Fresh Cilantro (Corriander)  
\$0.99 / ea

Wegmans Organic Spices, Ground, Cumin  
\$4.99 / ea

White Onions

<b>Fiber</b>	4.g
<b>Carbohydrate</b>	20.g
<b>Sodium</b>	750.mg
<b>Cholesterol</b>	40.mg
<b>Saturated Fat</b>	1.g
<b>Fat</b>	4.g
<b>Calories</b>	190.

\$1.59 / ea

Large Fresh Limes

2 for \$1.00



Wegmans In-Store Made Fresh Tortilla Chips, FAMILY PACK

\$6.00 / ea



Wegmans Frozen Whole Kernel Corn

\$0.99 / ea



Wegmans Organic Broth, Chicken, Free Range

\$1.99 / ea



Wegmans Organic Black Beans

\$2.99 / ea



Jalapeno Pepper

\$0.40 / ea



Wegmans Steam Peeled Crushed Tomatoes

\$0.99 / ea



Bulk Garlic

\$0.36 / ea



Wegmans Fine Crystals Sea Salt

\$1.99 / ea



## Directions

[VIEW STEP BY STEP](#)

- Sort and rinse beans. Add beans to bowl; carefully pour boiling water over beans. Soak beans 10 min; drain. Rinse beans under cold water; add to 6-8 qt slow cooker.
- Add chicken, onions, garlic, jalapeno, red pepper, tomatoes, chicken broth, corn, chips, lime juice, cilantro, cumin, chili powder, and salt to slow cooker; stir to combine.
- Cover; cook on HIGH 6 hours or LOW 8 hours.

## Reviews

★★★★★ 4.79 (24)

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5 ★	21
4 ★	1
3 ★	2
2 ★	0
1 ★	0

1-5 of 24 Reviews

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#### Darlene

Reviews: 1

★★★★★ about 1 month ago

##### Used Instant Pot

I used 2 cups leftover rotisserie chicken, Wegmans frozen poblano and red roasted peppers (1/2 cup each, instead of fresh red bell pepper), 1 cup frozen corn, 1 whole can drained black beans and kidney beans and only 1 can diced tomatoes (14.5 oz). blenderized. Used same amount onion and garlic. Spices: used 1 whole Tbsp reg. chili powder, the cumin and 1/2 tsp hot Hungarian paprika. Eliminated salt, but used Wegmans culinary chicken stock. Used pickled jarred jalapeno instead of fresh. Sauteed onion, peppers and garlic in 1 Tbsp olive oil on saute setting in Instant Pot. Then added spices, tomato, chicken stock. Stirred well and added beans. Cooked on high pressure 9 minutes, natural release 10 minutes, then quick release. Added chicken, cilantro and lime juice and stir until heated through. Serve with romano or parmesan cheese or shredded cheddar and a squirt of Sriracha sauce if you like it spicy.

#### Minch

Reviews: 1

★★★★★ 3 months ago

#### Phyllis

Reviews: 1

★★★★★ 6 months ago

##### Delicious & Nutritious; also a Forgiving Recipe.

I love all these flavors, so I knew this would be hit. And it is! I'm probably in the minority on this, but I'm a little cautious about over-cooking food in a slow cooker. While working with dry beans, a slow cooker is truly ideal, but to cook beans for the required time, I felt, would pulverize the remaining ingredients in this soup. So I used canned black beans, added my ingredients a bit at a time, and was able to reduce the overall cooking time. (To approx. 3.5-4 hours total---just my estimate.) Because I was home and could keep an eye on the pot, I added things sequentially; adding the chicken, tomatoes, some spice, garlic & onions & a bit of stock to get perking along for a couple hours, and only then did I put in the chopped pepper & jalapeno. (And I added a bit more spice, too.) I then put in the crushed chips (they will completely break down-you will NOT see whole chips in the soup; the purpose is as a thickener) and maybe an hour to 45 mins before serving, put in the canned beans and the corn. I think those 2 items would have been overcooked if left in the pot for many hours. The chicken will appear as it does in the photo--it will break down or you can shred it a bit after it's cooked for a while. Gorgeous. Anyway, this is a great soup, and you can add less stock, omit salt (your tomatoes may contain salt as do most stocks & tortilla chips) omit the cilantro (and add more cumin), or even use green rather than red pepper. It's a forgiving recipe that takes such minor modifications easily, and it yields a really delicious, tasty soup that most will love. Enjoy!

#### Kenneth Degen

Reviews: 1

★★★★★ about 1 year ago

##### Great soup

Very good soup.

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**Sarah**

Reviews: 1

★★★★★ over 1 year ago

**AMAZING**

Loved this soup! So easy and delicious!

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