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- () Ready In: 8 hours 20 mins
- 문 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

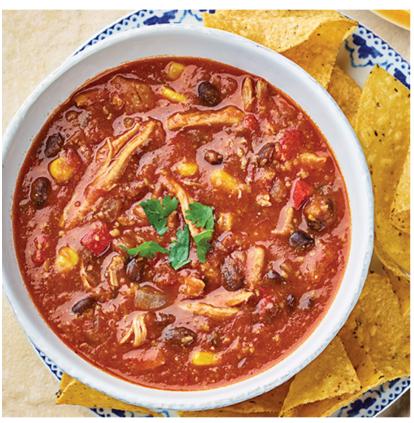
## **Nutrition Information**

Nutrition Information is per serving		
Protein	21.g	
Added Sugar	0.g	

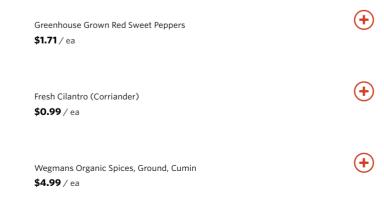
# Slow-Cooked Chicken Tortilla Soup



★ ★ ★ ★ 4.79 (24)



#### Ingredients (13)



+

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

#### **\$1.59** / ea

Large Fresh Limes 2 for \$1.00	(
Wegmans In-Store Made Fresh Tortilla Chips, FAMILY PACK <b>\$6.00</b> / ea	(
Wegmans Frozen Whole Kernel Corn <b>\$0.99</b> / ea	(
Wegmans Organic Broth, Chicken, Free Range <b>\$1.99</b> / ea	(
Wegmans Organic Black Beans <b>\$2.99</b> / ea	(
lalapeno Pepper <b>\$0.40</b> / ea	(
Wegmans Steam Peeled Crushed Tomatoes <b>\$0.99</b> / ea	(
Bulk Garlic <b>\$0.36</b> / ea	(
Wegmans Fine Crystals Sea Salt <b>\$1.99</b> ∕ 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.
- 2. 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.
- 3. Cover; cook on HIGH 6 hours or LOW 8 hours.

#### Enter Star Rating 🕕 \*

$\star$ $\star$ $\star$ $\star$	Add Review
5 \star	21
4 \star	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 Degon**

Reviews: 1 ★★★★★ about 1 year ago

# Great soup

Very good soup.

Sarah Reviews: 1 ★★★★★ over 1 year ago

### AMAZING

Loved this soup! So easy and delicious!



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