

Cheesy Chicken Enchilada Soup



- 2 tablespoons Food Club olive oil
- 2 tablespoons Food Club salted butter
- 1 medium onion, small dice
- 2-3 carrots, small dice
- 2-3 stalks celery, small dice
- 3 cloves garlic, minced
- 1 (10 oz) can enchilada sauce
- 3 cups shredded cooked chicken
- 1 quart Food Club chicken broth
- 1 packet Food Club taco seasoning
- 2 tablespoons dried cilantro
- 2 tablespoons Food Club cumin
- 1 can Food Club diced tomatoes and green chilies, mild, not drained
- 1 can Food Club black beans, drained and rinsed
- 1 can Food Club kidney beans, drained and rinsed
- 3 cups Food Club frozen yellow corn
- 1 can condensed cheddar cheese soup
- 4 oz Food Club cream cheese

In a large soup pot, heat olive oil and butter over medium-high heat. Sauté diced onion, carrots, and celery until soft (about 5-8 minutes). Add minced garlic and cook another 2 minutes. Add enchilada sauce, cooked chicken, chicken broth, taco seasoning, dried cilantro, cumin, diced tomatoes, black beans, kidney beans, and yellow corn. Bring to a simmer and cook for 15-20 minutes or until well heated. Add cheese soup and cream cheese, stirring until melted.

Serve with shredded cheese, sour cream, and corn chips or crushed tortilla chips.