

SANTA FE CHICKEN SOUP



Ingredients:

½	Cup	Butter
1	Medium	Onion, diced small
1	Medium	Green pepper, diced small
½	Cup	Flour
2	Teaspoons	Ground cumin
1	Tablespoon	Red pepper flakes
1	Tablespoon	Salt
1	Teaspoon	Black pepper
1	Tablespoon	Dried cilantro
7	Cups	Chicken stock
3	Cups	Cooked chicken, diced medium
1	Can	Black beans, drained and rinsed
1	Cup	Frozen corn (or fresh, if in season)
1	Cup	Half & half
1	Cup	Sharp cheddar cheese, shredded

Directions:

1. Melt the butter in a large soup pot over medium heat. Add the onion and green pepper. Cook, stirring occasionally, until onion is translucent – about 5 minutes.
2. Add the flour, cumin, red pepper flakes, salt, pepper, and cilantro. Stir and cook another 2 minutes.
3. Increase heat to medium-high. Pour in the chicken stock and whisk constantly until it comes to a boil. Lower the heat and simmer for 10 minutes. Stir in the chicken, black beans and corn. Simmer an additional 10 minutes.
4. Remove from heat and add the half & half and cheese. Stir until cheese is melted.