

Green Enchilada Chicken Soup

INGREDIENTS:

- 3lbs of Chicken breasts, cooked
- 2-3 Tablespoons of butter
- 1 bunch of green onions, divided white and green
- 1 celery rib, sliced
- 1 bell pepper, chopped (1 cup)
- 1 cup of fresh green beans, canned will work
- 1 small zucchini, bite sized chunks (2 cups)
- 1 can of rotel tomatoes (tomatoes and green chilies)
- 2 garlic, minced
- 32oz (4 cups) of chicken broth
- 1 cup half and half or heavy cream
- 28 oz can green enchilada sauce
- 4 oz (½ cup) verde green salsa
- 8oz (2 cups) Monterey jack cheese
- 4 oz (½ block) cream cheese, cubed at room temperature
- salt and pepper to taste
- Optional: Avocado, sour cream, hot sauce

INSTRUCTIONS:

1. Melt butter in a large stock pot. Add the white part of the green onions, the celery, the bell peppers, the green beans, and the zucchini. Salt the veggies and saute until al dente.
2. Add the can of rotel and the minced garlic and stir fry for 1 minute.
3. Add chicken broth and bring to a boil. Simmer for 5 minutes or until your veggies are at the consistency you desire.
4. Add half and half, enchilada sauce, verde green salsa, shredded Monterey jack cheese, and cubed cream cheese. Heat to warm only, do not boil.
5. Serve topped with green onions and optional sour cream, avocado & or hot sauce.