



# Just Recipes.

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## Quick & Easy Mexican Chicken Soup

A zesty and lightly spicy delight that's a snap to make.

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### Ingredients

*Makes 4 hearty servings*

1 12 oz [355 ml]	jar of salsa verde
3 cups [750 ml]	cooked chicken pieces from a left over rotisserie or home cooked chicken
1 15 oz [445 ml]	can cannellini beans, rinsed and drained
3½ cups [875 ml]	chicken broth
1 tsp [5 ml]	ground cumin

### To serve

green onions  
sour cream  
grated cheese  
tortilla chips  
fresh coriander



### Method

Empty the salsa jar into a large saucepan. Cook 2 minutes over medium-high heat then add the chicken, beans, broth and cumin. Bring to a boil, lower heat to a simmer and cook for 10 minutes, stirring occasionally. Add a bit of salt and some freshly ground black pepper to taste.

To serve, top each bowl with a sprinkling of onions, a dollop of sour cream, diced avocados and fresh coriander. Each with a spoon or with tortilla chips, it's a pretty hearty soup, almost like a stew or a chili. You can add more broth if you prefer a soupier dish.