

Creamy Taco Soup

Ingredients

- ☐ 1 serving nonstick cooking spray
- ☐ 1 cup diced onion
- ☐ 1 cup diced bell pepper
- ☐ 2 teaspoons salt, divided
- ☐ 2 cups chicken broth
- ☐ 1 (10 ounce) can diced tomatoes and green chiles (such as RO*TEL®)
- ☐ 1 (10 ounce) can condensed cream of mushroom soup
- ☐ 1 (4 ounce) can chopped green chiles (such as Ortega®)
- ☐ 2 tablespoons oil
- ☐ 1 tablespoon taco seasoning
- ☐ $\frac{1}{2}$ teaspoon ground cumin
- ☐ $\frac{1}{4}$ teaspoon ground black pepper
- ☐ 1 pound skinless, boneless chicken breast
- ☐ 1 (8 ounce) package Neufchatel cheese, softened

1 can of Black Beans

$\frac{1}{2}$ bag of frozen corn

☐ **Step 1**

Spray a slow cooker with cooking spray. Add onions, bell pepper, and 1 teaspoon salt. Stir in chicken broth, diced tomatoes, condensed soup, and chiles.

☐ **Step 2**

Combine oil, [taco seasoning](#), 1 teaspoon salt, cumin, and black pepper in a bowl. Add chicken and toss to coat on all sides. Transfer to the slow cooker.

☐ **Step 3**

Cook on Low until chicken is no longer pink in the center and the juices run clear, 2 to 3 hours. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the slow cooker and shred.

☐ **Step 4**

Add Neufchatel cheese to the slow cooker and stir until melted. Return chicken to the slow cooker and cook until warmed through, 20 to 30 minutes more.