

Taste of Home



Skillet Southwestern Chicken Soup

★★★★☆

This hearty soup is chockfull of chicken, corn, black beans and diced tomatoes seasoned with zippy southwestern flavor. Mexican cornbread makes a delicious accompaniment. — Terri Stevens, Ardmore, Oklahoma

TOTAL TIME: Prep: 10 min. Cook: 25 min.

YIELD: 4 servings (1 quart).

Ingredients

2 tablespoons olive oil

1/2 pound boneless skinless chicken breast, cut into 1/2-inch cubes

1/4 cup finely chopped onion

2 garlic cloves, minced

1 can (15-1/4 ounces) whole kernel corn, drained

1 can (15 ounces) black beans, rinsed and drained

1 can (14-1/2 ounces) chicken broth

1 can (10 ounces) diced tomatoes and green chiles, undrained

1 teaspoon ground cumin

1/2 teaspoon salt

1/2 teaspoon chili powder

1/8 teaspoon cayenne pepper

Optional: Plain yogurt and minced fresh cilantro

Directions

1. In a large skillet, heat oil over medium heat. Add chicken and onion; cook and stir 5-6 minutes or until chicken is no longer pink. Add garlic; cook 1 minute longer.

2. Stir in corn, beans, broth, tomatoes and seasonings. Bring to a boil. Reduce heat; simmer, covered, 10-15 minutes to allow flavors to blend. Top servings with yogurt and cilantro if desired.



© 2020 RDA Enthusiast Brands, LLC

