



Chicken Enchilada Soup - II



1 T vegetable oil

2-3 chicken breasts, cut in half lengthwise

½ c diced onion

1 garlic clove, pressed

4 c chicken broth

1 c masa harina (corn tortilla mix found on the baking aisle next to the flour)

3 c water

1 c enchilada sauce

16 oz. Velveeta cheese

1 t salt

1 t chili powder

½ t cumin

toppings: cheese, tortilla strips or chips, onions, tomatoes, etc.

Heat oil in large pot over medium heat. Brown chicken breasts in oil until brown, 4-5 minutes per side. Set aside. Add onions and garlic to remaining oil and cook for 2 minutes, stirring constantly. Add chicken broth. In separate bowl mix masa harina with 2 cups water and whisk until smooth. Add to pot and stir. Add 1 cup water, enchilada sauce, Velveeta cheese, and spices and stir. Bring to boil, stirring often. Shred chicken and add to pot. Turn heat to low and simmer for 30-40 minutes or until thick. Serve warm with toppings.