

# Wheat's Mexican Chicken Soup

## Ingredients

4 breasts	Chicken, boneless, boiled and shredded (or the meat from one rotisserie chicken)
3 tbsp	Butter
4 cloves	Garlic, minced
1 medium	Onion, finely chopped
2 tbsp	All-purpose flour
1 carton (32 oz)	Chicken broth
4 cups	Half & Half
2 cups (16 oz)	Prepared salsa, medium
1 can (15 oz)	Black beans, drained
1 can (15 oz)	Light red or dark red kidney beans, drained
1 can (15 oz)	Corn, whole kernel, drained
1 can (10.5 oz)	Condensed cream-of-chicken soup
1/2 cup	Sour cream
3 tsp	Cumin, ground
4 tsp	Chili powder
2 tsp	Paprika
2 tsp	Brown Sugar
2 tsp	Oregano
2 tsp	Salt
1/2 tsp	Cayenne Pepper
1 tsp	Black pepper

## Directions

1. Chop garlic and onion. Set aside.
2. Combine dry spices into a bowl. Set aside.
3. Open all cans. Drain beans and corn.
4. Melt butter in a large pot over medium-low heat, careful not to burn it.
5. Add garlic and onion, stirring frequently, about 5 min.
6. Add flour, stirring rapidly, about one minute.
7. Add broth, half-and-half, cream-of-chicken soup, sour cream, and spices.
8. Add the remainder of the ingredients (i.e. beans, corn, and chicken).
9. Bring heat up to medium and simmer for 15 minutes, stirring frequently.