

Tim Farmer's Country Kitchen

CHICKEN VERDE SOUP

4-5 chicken breast pieces
1 small onion
½ yellow pepper
½ red pepper
1 tomato
3 cups chicken broth
3 cups salsa Verde
½ cup black beans
2 cups hominy (or chickpeas/beans)
4-5 pickled jalapenos
Sprinkle of paprika
1 teaspoon chili powder
1 tablespoon cumin
Salt and pepper
3 tortilla shells cut into small pieces
4 tablespoons cilantro



Cook chicken in pot until brown and remove. Add chopped onion and peppers and cook until soft. Chop up chicken and add back to pot with chopped tomatoes. Stir in remaining ingredients until combined. Serve immediately.

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