

# TIM FARMER'S COUNTRY KITCHEN

## CHICKEN ENCHILADA SOUP

*Olive oil*  
*1 onion, chopped*  
*1/2 red bell pepper, chopped*  
*1/2 green bell pepper, chopped*  
*3 garlic cloves*  
*3 1/2 cups chicken stock*  
*10 ounces enchilada sauce*  
*10-12 ounces black beans*  
*10-12 ounces corn*  
*10-12 ounces tomatoes*  
*2 cups cooked chicken, chopped*  
*1 chicken bouillon cube*  
*Dash of chili powder*  
*Dash of cumin*  
*1/2 cup cheddar cheese, shredded*  
*1/4 cup pepper jack cheese, shredded*  
*4 ounces cream cheese, softened*

Cook onions and pepper in oil until soft. Add garlic and cook 2-3 minutes. Add in all ingredients except cheese and stir to combine. Place on low simmer for about 20 minutes. Add cheese in and stir until smooth. Serve topped with cilantro, crushed chips and shredded cheese if desired.

