

Slow Cooker Chicken Tortilla Soup

1 lb. boneless, skinless chicken breasts, cut in strips	1 tsp. cumin
1 (15-oz.) can diced tomatoes	1 tsp. chili powder
1 (10-oz.) can enchilada sauce	1 tsp. salt
1 med. onion, chopped	¼ tsp. black pepper
2 Cubanelle peppers, chopped	1 bay leaf
2 garlic cloves, minced	1 (10-oz.) pkg. frozen corn
2 c. water	1 T. chopped cilantro
1 (14.5-oz.) can chicken broth	7 corn tortillas
	Vegetable cooking spray

Recipe Submitted By: Mary Lou Uhyrek

RECIPE OF THE MONTH

Place chicken, tomatoes, enchilada sauce, onion, Cubanelle peppers, garlic, water, chicken broth, cumin, chili powder, salt, pepper, bay leaf, corn, and cilantro into a slow cooker. Mix well, cover, and cook on low for 6 - 8 hours or on high for 3 - 4 hours. Preheat the oven to 400°. Lightly coat both sides of the tortillas with cooking spray. Cut tortillas into strips, then spread on a baking sheet. Bake for 10 - 15 minutes, or until crisp. Landle soup into bowls and top with tortilla strips.

Note: Suggested soup toppings include sliced radishes, diced avocado, sliced bell peppers, and fresh cilantro.

Created By: Ladies of Guardian Angel Catholic Church
From: Wallis, TX
Proceeds Support: Guardian Angel Catholic Church
Gross Sales: \$20,214

Special Features:

Blessings from Our Table was created by ladies in the church congregation to celebrate the centennial of the blessing of the present church cornerstone in 2013. Their desire was to capture the past so that it could be celebrated and shared with future generations. Custom tabbed dividers highlight the church building with color photos of the altars, statues, and special places significant to the historical heritage of the church. In addition to the standard cookbook sections, a special section "Czech Favorites," celebrates the original Czech immigrants who founded the church in 1892. Successful sales are a testimony to the overwhelming appeal of this church fundraising cookbook.

