

White Bean Soup by Food Storage Moms

Ingredients:

2 cans of cooked chicken, drained (12.5 ounces each) or 2-3 raw cubed chicken breasts

One chopped onion or freeze-dried onions (equivalent amount)

Two stalks of celery chopped or freeze-dried celery (equivalent amount)

1 teaspoon garlic powder

2 (15-ounce) cans white beans

1 (4-ounce) can diced green chilies

1-(15-ounce) can of corn (drained)

1/2 teaspoon cumin

1/2 teaspoon coriander

1/4 teaspoon cayenne pepper

3 cups chicken broth

2-3 tablespoons lime juice

Instructions:

Grab a frying pan and stir-fry the chicken and onions in a little oil until cooked. I have pans I do not use any oil. Combine all of the ingredients and place them in a slow cooker and cook 6-8 hours or until heated through. Serve with tortilla chips.