

## Enchilada Soup



- 3 chicken breasts, cooked and cubed
- 1 to 2 teaspoons garlic
- 2 14.5-oz cans chicken broth
- 1 cup masa harina (corn tortilla mix-found by flour)
- 3 cups water, divided
- 1 cup mild red enchilada sauce
- 16 oz Velveeta cheese, cubed
- 1 teaspoon salt
- 1 teaspoon onion powder
- ½ teaspoon chili powder
- ½ teaspoon cumin
- tomatoes for garnish
- corn tortilla chips for garnish

Add garlic to large pot and sauté for 1 to 2 minutes. Add chicken broth.

In medium bowl, whisk together masa harina and 2 cups water until well blended. Add masa mixture to the pot. Add remaining water, enchilada sauce, cubed Velveeta cheese, salt, onion powder, chili powder and cumin. Bring to a boil.

Add cubed chicken, reduce heat and simmer 30 minutes.

Garnish with tomatoes and tortilla chips.

Recipe submitted by  
**Jason Tomjack**  
Marketing Coordinator



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