

Crazy Soup

2 CHICKEN BREASTS BONE IN

1 KNORR CHICKEN BOUILLON

Place ingredients in saucepan. Cover with water and simmer 1.5 hours-turn off and let cool. Pick meat from bones (keep broth and meat for soup next day). Discard bones and skin.

3 CUPS CHICKEN STOCK FROM DAY BEFORE

1 14-15 OZ. CAN CHILI WITH BEANS

1 28 OZ. CAN PETITE DICED TOMATOES

28 OZ. CAN DRAINED PINTOS

7 OZ. FROZEN SHOE PEG CORN (WHITE)

MEDIUM JAR OF SALSA (YOUR CHOICE)

1 CHOPPED ONION 1 TSP. ONION POWDER

1 TBSP TACO SEASONING 1/2 TSP. PEPPER

1/2 TSP. SALT

2 TBSP. BADIA FAJITA SEASONING

1 14.5 OZ. KIDNEY OR BLACK BEANS

Add above ingredients to large stockpot. Cook on high to get rid of some liquid and once some cooks off turn down on simmer. Be careful not to let it stick to bottom of pot. Serve in a bowl with:

**SOUR CREAM SHREDDED MEXICAN CHEESE
BLEND, & WHITE TORTILLA CHIPS!**

Recipe serves 6-8 persons.