



"'s" Copycat

# Chicken Euchilada Soup

## Ingredients

- 1 tablespoon Oil
- 1 lb. Skinless Chicken Breast (suggestion: thin breast fillets)
- 1/2 cup Diced Onion
- 1 clove Garlic—pressed or minced
- 4 cups Chicken Broth (6 cups)
- 1 cup Masa Harina
- 3 cups Water (1– 1½ C)
- 1 can Enchilada Sauce
- 16 ounces Velveeta – or (8oz. Velveeta / 8oz. Real American)
- 1 teaspoon Salt
- 1 teaspoon Chili Powder
- 1 teaspoon Cumin
- Garnish
- Pico de Gallo, tortilla strips, avocado, shredded cheese

## Directions

1. Add oil to soup pot over medium heat. Add chicken and brown 3–5 minutes each side. Remove from pan and set aside. (You may lightly season chicken)
2. Add onion (and salt) and cook about 5 minutes until it softens and becomes translucent, add garlic at end, about 1 minute. (you may add the other spices, cumin & chili here to bloom them)
3. Add 4 Cups Chicken Broth to pot. (You can use more chicken broth vs. water to your own taste to make up the 7 cups of liquid required.)
4. In a separate bowl combine Masa Harina with 2 cups water (or water/broth). Whisk well until blended and not too grainy.
5. Add masa to pot, add 1 cup water, enchilada sauce, spices (if you didn't add them earlier), and cheese to pot, bring to a very low boil stirring or whisking frequently.
6. Shred chicken into bite size pieces and add to pot. Put on low and simmer for about 30 minutes. (can be placed in crock pot for travel).
7. Serve and garnish as desired.

Leftovers: Refrigerates well, looks a bit thick and not as pretty as day one, but will microwave or heat on stovetop very well—and still tastes great!

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