

# Chicken Nacho Soup

Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

**Total:** 8 hr 20 min  
**Prep:** 20 min  
**Cook:** 8 hr  
**Yield:** 4 servings  
**Level:** Easy

## Directions

Combine the tomato paste, tomatoes, potato, zucchini, onion, jalapeno, garlic, oregano, cumin, cilantro and hominy in a 6-quart slow cooker. Add the crushed tortilla chips, the chicken broth and 1 teaspoon salt. Cover and cook on low, 7 1/2 hours. Add the chicken and cook 30 more minutes.



## Ingredients

- 1 tablespoon tomato paste
- 1 14.5-ounce can diced tomatoes (preferably fire-roasted)
- 1 large russet potato, peeled and diced
- 1 zucchini, cut into 3/4-inch pieces
- 1/2 white onion, finely diced
- 1 small jalapeno pepper, finely chopped, plus slices for topping (remove seeds for less heat)
- 1 clove garlic, finely chopped
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 3 sprigs cilantro
- 1 15-ounce can hominy, drained and rinsed
- 3/4 cup crushed tortilla chips, plus whole chips for topping
- 4 cups low-sodium chicken broth
- Kosher salt
- 1 1/2 pounds skinless, boneless chicken breasts, cut into 3/4-inch pieces
- 8 ounces American cheese, diced
- 1/2 cup milk



Combine the cheese and milk in a medium microwave-safe bowl; microwave, whisking occasionally, until melted and smooth, 2 to 3 minutes. Serve the soup topped with tortilla chips, the cheese sauce and sliced jalapeno.