



Instant Pot Chipotle Chicken Soup

If you have an Instant Pot (pressure cooker), I don't need to tell you that it's pretty much a game changer! This soup comes together really quickly under pressure, but never fear. If you don't have one, you can make make this tasty soup in a pot as well! Adjust the time accordingly.

Yield: 10 servings

Prep time: 10 minutes

Cook time: 10 minutes

INGREDIENTS

- 2 Large Chicken Breasts or chicken thighs, skin removed
- 12 oz your favorite salsa
- 6 Cups Chicken Broth
- 1 onion, chopped
- 1 red bell pepper, diced
- ½ zucchini, diced
- ½ cup any other veggies on hand (carrots, green beans, celery)
- 2 tsp cumin
- 1 tsp chipotle seasoning
- 1 tbsp chili powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 4 ounces tomato paste
- 1 15oz can black beans, drained and rinsed
- 1 can kernel corn



INSTRUCTIONS

1. In pressure cooker pot, saute onion, celery, carrots until softened.
2. Add chicken, salsa, chicken broth, other veggies, spices, and tomato paste. Stir together.
3. Lock lid and set to high pressure for 10 minutes.
4. When time is up, allow pressure to naturally release for 10 minutes and then use a quick release to get all the remaining pressure out.
5. Remove lid and shred chicken using two forks. Remove any bones if using chicken thighs.
6. Stir in black beans and corn.
7. Serve with avocado, crushed tortilla chips, Greek yogurt, cilantro or green onion.

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