

Chicken Enchilada Soup

6 cups chicken broth
1 (10 ounce) can red enchilada sauce
1 cup masa harina
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon chili powder
1 teaspoon cumin
3 cups chopped cooked chicken
1 (15 ounce) can great northern beans
1 (15 ounce) can diced tomatoes
12 ounces Velveeta cheese, cut into cubes

for serving: tortilla strips, sour cream, chopped tomatoes, grated cheese, etc.

In a large pot, whisk together the chicken broth, enchilada sauce, masa marina, salt, garlic powder, chili powder, and cumin. Bring the mixture to a simmer over medium heat. Stir in the chicken, beans, tomatoes, and Velveeta. Cook 15-20 minutes, stirring frequently, until the Velveeta is completely melted and the soup is slightly thickened. Serve hot topped with tortilla strips and sour cream.