

Creamy Habanero Chicken Soup

Ingredients:

3 lbs boneless skinless chicken breast

2 lbs carrots

1 bunch celery

1 onion

4 red bell peppers

2 bunches broccoli

6 habanero peppers

2 bags frozen corn

1 lb pasta (your choice of type)

Water

16 oz [Velveeta](#)

16 oz sour cream

1 lg can chicken broth

2 (12 oz) cans evaporated milk

1/2 gallon half & half

1 cup flour

1 cup butter

1 jar chicken boullion base

2 bay leaves

Directions: Cook chicken breasts to medium rare, it will finish in the soup.

Cool, cut into chunks

In large soup pot (16 qt) add chicken broth, carrots, celery, onion, peppers, and enough water to fill pot almost half way.

Boil until tender, then add broccoli

In large sauce pan, melt butter then add flour and whisk until smooth. Cook until thick and then add evaporated milk, whisk in sour cream.

Cut cheese into chunks and add along with half & half.

Add corn to soup pot and turn down to low.

Cook pasta separately, drain and add to soup pot along with chicken, boullion, cream mixture from sauce pan and bay leaves.

Note: 6 habanero peppers makes for a mildly hot soup with a kick. You can add more if you like it hotter.

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