

Halle Recipes

Enchilada Soup (Nacho Cheese Soup)

by Cristeen Halle

SERVES

4-6 servings

Ingredients

- 1- Bell Pepper Diced
- 3- Jalapeno Peppers Diced
- 1- Large Onion Chopped
- 3 Tbsp- Veg Oil
- 2 Cup- Whipping Cream
- 2 Cup- Chicken Broth
- 1- 10 oz Jar Enchilada Sauce
- 1/2 Cup- Margarine
- 1 Cup- Flour
- 1- 15oz Jar Nacho Sauce
- 1 t- Ground Cummin
- 1 t- Chili powder
- 2 Cups- Diced Chicken
- 2 t- Fresh Cilantro (1/4 t if dried)

Method

1. Sautee the peppers, jalapenos, onion in vegetable oil... Add cream, broth, enchilada sauce, cumin, and chili powder to the sauteed vegetables. Heat up, no need to boil.

2. In a separate pan make rue from whipping cream, margarine, and flour. Add the rue to soup and bring to a boil to thicken.
 3. Stir in the nacho sauce, chicken, and cilantro. Serve with tortilla chips.
-