



NEW MEXICO CHICKEN & PINTO BEAN SOUP

- 1 jar (16 oz) **TSG Just Say Olé Mexican Simmerin' Sauce**
water
- 1 small onion, chopped
- 1 lb boneless skinless chicken breast, cut into ½" pieces
- 2 cans (16 oz each) pinto beans (do not drain)
- 1 can (7 oz) fire-roasted diced green chiles (or two 4 oz cans)
- 1 cup bottled salsa (your choice)
- 2 tsp **TSG Outrageously Garlic**
- ½ tsp ground cumin
- chopped green onions or cilantro
- sour cream (optional)

For Slow Cookers (4 hours)

1. Pour simmerin' sauce into a 5-quart slow cooker. Fill sauce jar to the top with water, secure lid and shake. Add to cooker along with remaining ingredients; stir.
2. Cover and cook on high 4 hours. Serve sprinkled with green onion or cilantro. Add a dollop of sour cream, if desired.

For Stovetop (1 hour)

1. Use a 6-quart pot or Dutch oven. Pour simmerin' sauce into pan. Fill sauce jar to the top with water, secure lid and shake. Add to pan along with remaining ingredients; stir.
2. Cover and bring to a boil. Reduce heat to low and simmer, covered, 1 hour.
3. Serve sprinkled with green onion or cilantro. Add a dollop of sour cream, if desired.

Makes 10 cups

MAIN DISH