

Easy Slow Cooker Chicken Taco Soup (No Chopping)

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Recipe type: Slow Cooker, Dinner
Serves: 6

Not only is this Easy Slow Cooker Chicken Taco Soup simple to make, it's also a family favorite!

Ingredients

- 1 cup mild salsa
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can pinto beans, rinsed and drained
- 15 ounce can corn, drained
- 14.5 ounce can petite diced tomatoes
- 3 tablespoons [homemade taco seasoning](#) (or store-bought)
- 2 cups low sodium chicken broth
- 1 pound boneless skinless chicken breasts
- Optional toppings: cilantro, plain Greek yogurt or sour cream, grated cheese, avocado, green onion, tortilla chips

Directions

1. Place salsa, black beans, pinto beans, corn, diced tomatoes, taco seasoning, and chicken broth in [slow cooker](#). Stir to combine. Nestle chicken into the slow cooker so that it's completely covered by the liquid and other ingredients.
2. Cover and cook on low for 6 hours. Remove chicken and shred or cut into bite-size pieces. Stir chicken back into the soup.
3. Serve with toppings as desired.

Freezer to Slow Cooker Directions:

1. Place all ingredients except for broth in a heavy duty zip top plastic bag. Freeze flat for up to 3 months.
2. Thaw the bag (either 24 hours in refrigerator or in a bowl of water).
3. Transfer bag contents to slow cooker, add the broth and cook according to directions above.

Notes:

As written, this soup is medium-spicy. You can use 1 tablespoon less taco seasoning for a mild version. The taco soup can cook for longer than 6 hours if needed. I wouldn't recommend cooking it more than 8 hours (on low).

Recipe by Kristine's Kitchen at <https://kristineskitchenblog.com/easy-slow-cooker-chicken-taco-soup/>