



Slow Cooker Chicken Fajita Soup With Rustlin' Rob's Avocado Tomatillo Salsa (Spicy!)

Cook time

4 hours

Heat Level: Medium

Adapted from: Alyssa

Serves: 4-5

INGREDIENTS

- 1-pound boneless, skinless chicken breasts
- 2 (10.75 ounce) cans condensed cream of chicken soup
- 1 cup [Rustlin' Rob's Avocado Tomatillo Salsa](#)
(This makes a spicy soup)
- 2 cups frozen corn
- 1 (15 ounce) can black beans, drained and rinsed
- 1½ cups water
- 1 teaspoon ground cumin
- ½ teaspoon dried cilantro
- 1 cup shredded cheddar cheese

Optional Toppings:

- sour cream
- diced tomatoes
- green onions
- cilantro
- lettuce
- diced avocado
- tortilla strips

INSTRUCTIONS

1. Spray your slow cooker with cooking spray. Add chicken to the bottom of the slow cooker.
2. In a medium sized mixing bowl, mix cream of chicken soup, salsa, corn, black beans, water, cumin, and cilantro. Pour over the top of chicken.
3. Cook on low for 4-6 hours. Remove the chicken and shred with two forks. Place back into the slow cooker and add shredded cheese. Continue cooking until cheese has melted about 15 minutes. Serve with your favorite toppings.