Ingredients



- cilantro for garnish, if desired
- · tortilla strips for garnish, if desired
 - cooked avocado for garnish, if desired
- Z cnbs spredded chicken breasts,
 - · 1/4 feasboon black pepper
 - l cup frozen corn
 - drained and rinsed
 - · 1(15.5 ounce) can black beans,
 - l cup crushed tomatoes
 - · 1 tbsp TRUFF Hot Sauce
 - ·] (jo onuce) can euchilada sauce
 - 2 cups chicken broth
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Truff Chicken Tortilla Soup Fue

Fueling HUNGRY BOYS

Add oil to a large saucepan. Add in onion and sauté for 2-3 minutes. Pour in chicken broth, enchilada sauce, TRUFF Hot sauce, crushed tomatoes, black beans and corn and pepper. Bring to a simmer and cook for 10 minutes. Stir in precooked shredded chicken and warm through. Serve immediately and garnish with avocado, tortilla strips or cilantro if desired.

