**Cheesy Enchilada Soup**

**Ingredients**

* 4 tablespoons of **Challenge Butter**
* I medium onion, diced
* 1 medium green pepper, diced
* 1 teaspoon of ground cumin
* 1 ½ teaspoons of garlic powder
* 8 ounces of **Challenge Cream Cheese**
* 2 (14.5 ounce) cans Red Gold Petite Diced Tomatoes Lime and Cilantro
* 10 ounce can of Enchilada Sauce
* 1 ½ cups chicken broth
* 15 ounce can of black beans, drained
* 15 ounce can of roasted corn, drained
* 1 cup of shredded Mexican or Cheddar cheese
* 2 cups of diced cooked chicken

**Directions**

1. In a large heavy bottom pan, add butter onions and peppers. Cook for about 5 minutes, until cook through.
2. Add cumin, garlic powder and cream cheese, stir until melted.
3. Stir in tomatoes, enchilada sauce, chicken broth, black beans, corn and cheddar cheese, Stir until cheese is melted.
4. Stir in chicken. Cook over medium heat until soup is warmed through.
5. Serve soup with your favorite toppings. Some ideas are listed below

Tip: Do NOT boil! Soups that contain cream, cream cheese or cheese are always best not to boil. This will make the cheese separate and will tend to stick to the bottom.

Serves 8-10

**Topping Ideas**

-Shredded cheese

-Sliced avocado

-fresh cilantro

-sour cream

-crushed tortilla chips

-jalapeños

-Red Gold Tomatoes

-corn nuts

-popcorn