

Chicken Fajita Soup - I made this soup up with stuff in the pantry and fridge so it's a totally flexible recipe! The main point is that the seasonings give it a Mexican flair.

- 1 chicken breast, skinless and boneless, cut into 1-inch cubes
- Cooking oil, 1-2 Tablespoons
- ½ onion, chopped
- ½ red pepper, chopped
- ½ green pepper, chopped
- 1 Tablespoon chili powder
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- ¼ teaspoon cayenne (or to your taste)
- 3 cups chicken broth
- 1 4-ounce can green chilies, or the equivalent of frozen or fresh
- 2/3 cup rice (or quinoa)
- 1 15-ounce can black beans
- 1 cup frozen corn
- Salt and pepper
- Chopped jalapenos, chopped cilantro, sour cream, cheddar cheese, lime wedges ... all acceptable garnishes

Heat a large pot over medium heat, add cooking oil, then add the onion and peppers. Allow the vegetables to start to wilt, 5-7 minutes. Add the chicken and cook till it is about half cooked.

Sprinkle the spices on and allow to become fragrant, then pour in the chicken broth and add the green chiles.

Bring to a low boil and add the rice and black beans.

When the rice is almost done, add the corn and allow to warm while the rice finishes cooking.

Serve with chopped jalapenos, cilantro, sour cream, cheddar cheese, lime wedges ... whatever you want, if anything.