

# Zesty Fritos® Pie Soup

## Ingredients

- 1/2 bag (9.25 oz bag) Fritos® Original Corn Chips
- 2 jalapeño peppers
- 2 tbsp olive oil
- 1 onion, diced
- 2 cloves garlic, minced
- 1 pkg (1 oz) spicy taco seasoning
- 4 cups reduced-sodium chicken broth
- 2 cups jarred strained puréed tomatoes (passata)
- 1 can (19 oz) black beans, drained and rinsed
- 2 cups shredded cooked chicken
- 2 cups shredded Cheddar cheese, divided
- 1/2 cup sour cream, for serving
- 1 avocado, peeled, halved, pitted and diced, for serving

## How to make it

1. Seed and dice 1 jalapeño. Thinly slice remaining jalapeño. Set aside.
2. In large saucepan set over medium-high heat, add oil. Add onion, diced jalapeño and garlic; cook, stirring occasionally, for 3 to 5 minutes or until onion starts to soften. Add taco seasoning and cook, stirring occasionally, for 1 minute or until coated and fragrant.
3. Stir in chicken broth and tomato sauce; bring to a boil. Stir in beans and chicken; bring back to a boil. Reduce heat to a simmer and cook, stirring occasionally, for 12 to 15 minutes or until heated through and flavors are married.
4. Add 1 cup cheese; cook, stirring, for 1 to 2 minutes or until cheese is melted.
5. Divide soup among 4 to 6 bowls. Top with Fritos® Original Corn Chips and remaining cheese. Garnish with sour cream, sliced



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| PREP<br>TIME  | COOK<br>TIME  | TOTAL<br>TIME   | SERVING   |
| 15 minutes  | 20 minutes  | -   | 4 to 6  |

## Made with



Fritos® Original Corn Chips

jalapeño and avocado.