

Austin's Spicy Chicken Soup

2 quarts water

8 skinless, boneless chicken breast halves

1/2 teaspoon salt

1 teaspoon ground black pepper

1 teaspoon garlic powder

2 tablespoons dried parsley

1 tablespoon onion powder

5 cubes chicken bouillon

3 tablespoons olive oil

1 onion, chopped

3 cloves garlic, chopped

1 (16 ounce) jar chunky salsa

2 (14.5 ounce) cans peeled and diced tomatoes

1 (14.5 ounce) can whole peeled tomatoes

1 (10.75 ounce) can condensed tomato soup

3 tablespoons chili powder

2 (15 ounce) can whole kernel corn, drained

2 (16 ounce) cans chili beans, undrained

1 (8 ounce) container sour cream

Directions

1. In a large pot over medium heat, combine water, chicken, salt, pepper, garlic powder, parsley, onion powder and bouillon cubes. Bring to a boil, then reduce heat and simmer 1 hour, or until chicken juices run clear. Shred chicken.
2. In a skillet over medium heat, cook onion and garlic in olive oil until slightly browned. In the large pot stir in onion and garlic, salsa, diced tomatoes, whole tomatoes, tomato soup, chili powder, corn, chili beans, and sour cream. Simmer 30 minutes.