



## **IP Green Chili Chicken Soup**

### **Makes 8 Servings**

4 Chicken Breasts (I used frozen, medium size)  
1/2 Onion, Chopped  
1 Tbsp Oil (of your choice)  
1 Tbsp Adobo Lime  
1 Cup Brown Rice, Uncooked  
6-8 Green Chilies, Chopped  
4 Cloves of Garlic  
1 1/2 Cups of Pinto Beans  
4 Cups of Chicken Broth  
1 Bag of Frozen Corn  
1 Lime, Juiced  
1/2 Cup Light Mexican Mix Cheese  
3 Tbsp Cream Cheese

### **Preparation:**

Preheat the Instant Pot to medium, on Sauté function. Add the oil and cook the onions till translucent, add garlic. Now add the Adobo Lime and brown rice mix into the onion and garlic. Turn off the Sauté function.

Add the frozen chicken breasts, top that with the chopped green chilies and add the broth. Now cook this at High Pressure for 28 minutes, Natural Release for 15 minutes, Quick release any remaining pressure, use a towel to prevent any steam burns.

Remove lid and stir the mix, the chicken should have fallen apart on its own, if not use a fork to shred. Now add the cheeses, the pinto beans and the corn. Stir to combine. Add the juice of 1 lime and stir again.

You can top your soup or not. I used avocado, light sour cream (or yogurt), tortilla chips and jalapeños.

My family loved this, I hope yours will too!

Enjoy!