

Slow Cooker Mexican Chicken Lime Soup

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-chicken-rice-soup-avocado-recipe-mexican>

Ingredients:

- 1 pound chicken breasts or 2
- 4 cups chicken broth
- 1/2 sweet onion chopped
- 4 garlic cloves minced
- 2 teaspoons cumin
- 2 jalapeños seeds removed, diced {optional for spice}
- 2 teaspoons Mexican oregano {or regular oregano}
- 1/2 teaspoon salt {more or less to taste}
- 1/8 teaspoon black pepper
- 1/4 cup lime juice {more or less depending on how much tang you want}
- rice
- avocado Chopped
- red onion diced
- cheese
- sour cream
- lime wedges Extra
- cilantro
- pico de gallo

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 55 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 22 grams

7. SaturatedFat: 2.5 grams
 8. Sodium: 380 milligrams
 9. Sugar: 3 grams
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