

# CopyCat Chili's Creamy Chicken Enchilada Soup

## Ingredients

2 teaspoons olive oil  
1 large onion, diced  
1 teaspoon salt  
1 & 1/2 teaspoons chili powder  
1 & 1/2 teaspoons cumin  
2 cloves garlic, smashed and minced  
5 cups chicken broth  
2 cups water  
1 cup masa harina  
1 (10-oz) can enchilada sauce, any kind you like  
1 pound Velveeta, chopped into 1-2 inch chunks  
1 pound shredded chicken, I love rotisserie chicken\*  
Salt and pepper  
Pico de Gallo, to serve with soup, not optional  
For garnish  
shredded cheddar cheese  
crumbled corn tortilla chips  
sliced avocado

## Directions

In a large soup pot, heat 2 teaspoons oil over medium high heat. When it is hot, add the chopped onion. Saute over medium high for about 4 minutes, until the onions are starting to look translucent.

Add 1 teaspoon salt, and 1 and 1/2 teaspoons each of cumin and chili powder.

Add minced garlic and saute for 30 seconds, or until the garlic becomes fragrant.

Add 5 cups chicken broth. I love to combine water with Better Than Bouillon Chicken Base; I use this product every time a soup calls for broth.

In a medium bowl or large measuring cup, add 2 cups of water. Add 1 cup of masa harina gradually, whisking constantly. (This helps avoid graininess.) Add masa mixture to the pot.

Add the can of enchilada sauce and the chopped Velveeta to the pot. Bring mixture to a boil over high heat, stirring every now and then.

Once the soup has come to a rolling boil, reduce the heat to medium low.

Add the shredded chicken. If you just carved a rotisserie chicken, you can add a few larger chicken bones to the pot so that it absorbs the flavor while the soup simmers.

Simmer the soup for 30-40 minutes or until it is nice and thick.

Meanwhile, make the Pico de Gallo, [click here](#) for the recipe.

Serve soup garnished with a generous amount of fresh Pico de Gallo, Optional toppings include shredded cheddar cheese, crumbled corn tortilla chips, and avocado slices.