**Shylah Crowder’s Slow Cooker Nacho Soup, submitted by Margaret Wick**

Ingredients

2 pounds chicken breast, boneless, skinless

1 large onion, diced

3 cloves garlic, minced

1 tablespoon chili powder

2 teaspoons cumin

1 teaspoon paprika

1 teaspoon salt

1 teaspoon black pepper

6 cups chicken broth

1 can diced tomatoes

1 can black beans

1 cup heavy cream

1 cup cheddar cheese

1 cup monterey jack cheese

Garnish

sour cream

additional cheese

tortilla chips

cilantro

diced tomatoes

Directions

1. Place chicken, onion, garlic and spices into a 6-quart slow cooker. Using a set of tongs or a large spoon, mix the ingredients together. Once mixed, pour in chicken broth.

2. Set slow cooker to HIGH, cover and cook for 3 hours.

3. After 3 hours remove and shred the chicken into bite-sized pieces.

4. Return shredded chicken to the slow cooker and add tomatoes, beans, heavy cream and cheese. Cover and set slow cooker to the LOW setting.

5. Let soup cook for an additional 45 minutes.

6. Ladle soup into bowl and top with favorite nacho toppings. Serve with tortilla chips.

7. Enjoy!

**Garbanzo Bean Soup with Chorizo (Jim’s recipe) Submitted by Margaret Wick**

Ingredients

1 lb. dried chick-peas (garbanzos) (have done this with canned when in a hurry)

approx. 3 quarts of cold water

1 small ham bone w/meat (I have made without for vegetarians, but a Honey Baked ham bone is great)

3 sprigs of parsley

½ lb of chorizo, skinned, & sliced

2 medium onions, peeled & chopped

2 cloves of garlic, peeled & crushed or chopped

2 medium carrots, peeled & sliced thin

½ t oregano

¼ t thyme

¼ t coriander

1 ½ t salt (or to taste)

¼ t pepper (or to taste)

Directions

1. Cover garbanzo beans with water & soak overnight. Drain & rinse.

2. In a soup pot, add new cold water to the garbanzo beans & add ham bone, & parsley. Cover & simmer for an hour.

3. In a skillet, brown the chorizo. Lift out with a slotted spoon & set aside (put on paper towel if greasy).

4. In the drippings, sauté onions, garlic, & carrots.

5. Add onions, garlic, & carrots to the soup pot, and cook for 1-1 ½ hours or until the beans are tender.

6. Lift out the ham bone & parsley. Discard the parsley. Cut off any meat from the ham bone, chop it, & save for later.

7. Puree the soup (with everything except the ham & chorizo). It’s quick with the immersion blender, but you can use a blender or food processor.

8. Add in the chorizo and ham pieces.

9. Season to taste.