

"Calabacita con Pollo" (Chicken/Squash/Tomato/Corn)

Ingredients:

- 1 Pkg Seasoned for Fajitas Boneless Chicken Thighs
- 1 Large can tomatoes (already seasoned w/onion/garlic/cumin)
- 1 Small can tomatoes
- 8-9 "Calabacita" squash (green)
- 1 Large can corn
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- 1 Can Chicken Broth
- Dash of ground cumin
- Dash of garlic salt
- Salt/Pepper
- 1 cup of water mixed with 3 tablespoons flour to thicken juice
- 1 pkg corn tortillas

Instructions:

1. Cut up chicken thighs into small pieces. Place in medium soup pan; add enough water to cover chicken pieces, add chicken broth, and boil until done (about 30 minutes after chicken starts to boil).
2. Slice squash and put in soup pan w/chicken after the chicken has boiled for 30 minutes. Add cans of tomato, salt, pepper, cumin, garlic salt.
3. Cook chicken/squash for about 45 minutes depending on how tender you want the squash; taste and add salt/pepper if needed.