

Aztec Chowder (Copycat)

Ingredients (for 1 qt crockpot):

- **1 teaspoon olive oil**
- **1/4 medium onion**, finely chopped
- **2 tablespoons chopped green chiles** (canned, drained)
- **1 teaspoon all-purpose flour**
- **1/4 teaspoon ground cumin**
- **A pinch of cayenne pepper** (optional)
- **1/2 (15 oz) can Great Northern Beans**, drained and rinsed
- **1/4 cup chicken broth**
- **1/4 cup heavy cream**
- **1/3 cup shredded Monterey Jack cheese** (or any white cheese)
- **1/4 cup cooked, chopped chicken breast** (optional)
- **Salt and pepper**, to taste
- **1 small flour tortilla**
- **Extra shredded cheese for topping** (Monterey Jack or similar)

Directions:

- 1 Sauté the aromatics:** In a small skillet over medium heat, warm the olive oil. Add the chopped onion and sauté until softened, about 3-4 minutes. Add the green chiles and cook for another minute. Stir in the flour, cumin, and cayenne pepper, cooking for 1 minute to create a roux.
- 2 Transfer to crockpot:** Once the mixture is ready, transfer it to your 1 qt crockpot. Add the drained beans and chicken broth.
- 3 Cook slowly:** Set your crockpot to **low** and cook for 3 hours. The flavors will develop, and the mixture will thicken.
- 4 Finish with cream and cheese:** In the last 30 minutes of cooking, stir in the heavy cream and 1/4 cup of shredded cheese. Let it melt and thicken the chowder. Season with salt and pepper to taste. If you're using cooked chicken, add it at this stage.
- 5 Prepare the cheesy tortilla:** While the chowder finishes, heat a dry skillet over medium heat. Toast the flour tortilla until it begins to get crispy, about 2-3 minutes per side. Immediately sprinkle a generous amount of shredded cheese on top of the tortilla while it's still hot, allowing it to melt. You can even return it to the skillet or pop it in the oven briefly to melt the cheese fully and get a crispy, golden edge.
- 6 Serve:** Ladle the chowder into bowls. Place the cheesy tortilla on top of each bowl. The tortilla will be slightly chewy and crispy, providing a satisfying texture contrast without getting soggy.