

Jalapeno Super Hot Cheesy Chicken Soup

1½ cups water
2 cups peeled and cubed potatoes
2 medium carrots grated
1 small onion
¼ chopped green pepper
1 4oz can diced jalapenos
1 garlic clove minced
1 chicken bouillon cube
½ teaspoon salt
2 cups cooked and shredded chicken
2½ cups milk
3 tablespoons flour
8 oz cubed Velveeta

In large saucepan combine the first nine ingredients, bring to a boil, and then reduce heat. Cover and simmer for 15 to 20 minutes until potatoes are tender. Stir in chicken and 2 cups of milk, heat through. Combine flour and remaining milk until smooth and gradually stir into soup. Bring to a boil, cook and stir for 2 minutes or until thickened. Reduce heat, stir in cheese until melted.