Chili Chicken and Vegetable Soup

2 Tbsp. butter

1 onion, chopped

Salt and pepper

1 Tbsp chili powder

1 baking potato, peeled and cubed

1-32-oz. container chicken broth

1-16-oz. bag frozen corn

2 c. shredded rotisserie chicken meat

1-10-oz. bag frozen French cut green beans

1. In large saucepan, melt the butter over medium heat. Add the onion, season with salt and pepper and cook, stirring until tender, about 5 minutes. Stir in the chili powder and cook for 2 minutes.
2. Add the potato and chicken broth. Bring to a boil; lower heat and simmer until the potato is tender, about 5 minutes.
3. Stir in the corn, chicken, and green beans. Cook until heated through. Season to taste with salt and pepper.