



TORTILLA SOUP

INGREDIENTS

- 3 cloves garlic
- 1 small onion
- 1 jalapeño
- 1 cup cilantro fresh
- 1 chipotle pepper in adobo sauce
- 1 (15oz) can of roasted tomatoes
- 1 lb. boneless, skinless chicken thighs
- kosher salt & pepper to taste
- 1 teaspoon dried oregano
- 2 tablespoons olive oil
- 6 cups low-sodium chicken stock
- 2 red bell peppers
- 2-3 limes

TOPPINGS

- onion
- fresh cilantro
- avocado
- Cotija cheese
- tortilla strips (we will make our own)
- lime wedge

TOOLS

- Measuring cups & spoons
- knife & cutting board
- 2 forks
- large pot
- ladle
- frying pan
- potholders

INSTRUCTIONS

- Prepare the ingredients by dicing the onion, garlic, jalapeño, chipotle peppers, and cilantro. Set them aside.
- Season the chicken tenders with salt and oregano. In a large soup pot, heat 1 tablespoon of olive oil over medium-high heat. Sear the chicken thighs for 4-5 minutes on each side until they achieve a golden brown color. Transfer the seared chicken to a cutting board and shred it using two forks. Set the shredded chicken aside.
- If the pot appears dry, add the remaining tablespoon of olive oil. Incorporate the diced vegetables and cook over medium-high heat for 10 minutes until the liquid begins to evaporate.
- Pour in the chicken stock and canned tomatoes, stirring and scraping the bottom of the pan to incorporate any browned bits. Increase the heat to medium-high. Add the shredded chicken, bring the mixture to a simmer, and then stir in the bell pepper.
- Reduce the heat to medium and simmer for 5-10 minutes to allow the flavors to meld.
- Finish the soup by adding lime juice and seasoning with salt to taste. Serve the hot soup with diced onion, cilantro, avocado, cheese, tortilla strips, and lime wedges on the side for topping.
- Enjoy!