



CHICKEN TORTILLA SOUP

INGREDIENTS

- 3 TBSP Olive Oil
- 1 Onion, small-diced
- 1 Jalapeno, deseeded, small-diced
- ½ tsp Kosher Salt
- 1 14.5 oz Can Petite Diced Tomatoes
- 2 TBSP Taxy-Mexy Seasoning Blend (divided)
- 48 oz Chicken Stock
- 3 Corn Tortillas
- *1 Rotisserie Chicken, skin removed & shredded

SERVINGS: 6

Notes:

*Instead of rotisserie chicken, you may also cook 2 large chicken breasts in the soup. You would place in step 2 and simmer until chicken is cooked through. Remove before processing half the soup, shred and add back in at the end.

Garnish:

Crumbled Mexican Cheese or Shredded Cheddar
Tortilla Chips
Sliced Avocado
Fresh Minced Cilantro
Slice of Lime

INSTRUCTIONS

1. In soup pot, sauté onions, jalapeño and kosher salt in olive oil until onion is translucent.
2. In the meantime, cook tortillas over an open flame (or in broiler) until slightly charred on the edges. Cook both sides.
3. Add diced tomatoes, chicken stock, fired tortillas (browned at the edges), and 1 TBSP Taxy-Mexy Seasoning.
4. Simmer over medium heat for 15 minutes. Do not cover with lid.
5. Shut off heat & process half of soup (grab as much as the tortillas) in blender.
6. Carefully add pureed soup back to pot with another TBSP of Taxy-Mexy Seasoning.
7. Bring back to simmer & add shredded chicken. Simmer on low, uncovered for about 10-15 minutes.
8. Serve immediately topped with cheese, lots of crumbled tortilla chips, cilantro and fresh slices of avocado. Add a lime slice if you'd like.

