

GREEN CHILE CHICKEN TORTILLA SOUP

05 SEP, 2018-NEWMEXICANCONNECTION.COM

Get ready for fall with this mouth watering soup. If you love a good soup, here is one to try with our very own Authentic New Mexico Chile.

It serves 4-6 People and it will make everyone happy!

This recipe was modified from Garden and Table

Ingredients

- 4 Large tomatoes
- ¼ cup of Oil
- ½ white onion, chopped
- 2 garlic cloves, minced
- 1 teaspoon cumin
- 32 Ounces of Chicken Broth
- 1 Bag Frozen Chiles from New Mexican Connection
- 4 cups shredded chicken
- ¼ cup cilantro, chopped
- toppings: sour cream, crushed tortilla chips, chopped cilantro, avocado, etc.

Directions

1. Preheat the Broiler on the oven.
2. Slice tomatoes in half then place cut side down onto a baking sheet.
3. Drizzle the tomatoes with 2 tablespoons of the olive oil.
4. Season them with salt.
5. Broil for about 5 minutes or until the skins start to get black.
6. Preheat a dutch oven over medium heat.
7. Add remaining olive oil to the dutch oven.
8. Add onions
9. Cook them for about five minutes or until starting to soften.
10. Add garlic and cumin, cook for another minute or two, stirring frequently.
11. Add tomatoes and their juices to the pan.
12. Pour in chicken broth and stir well.
13. Allow to simmer for 10-15 minutes
14. In the meantime, remove skin and seeds from the chile and dice the chile
15. After the mixture has simmered, then blend mixture well with a hand blender
16. Stir in shredded chicken and New Mexican Connection Chiles
17. Allow to simmer for another 10-15 minutes.
18. Stir in chopped cilantro and ladle into soup bowls.
19. Add any toppings as desired. You could even put it into a Bread Bowl.