

Tomatillo Soup

Oscar · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

This tomatillo soup with chicken and jalapeños can be spiced up or tamed down depending on your individual taste. Keep in mind that you can substitute with canned tomatillos drained and chopped. Garnish with sour cream and cilantro.

Ingredients

- - 2 skinless
- boneless chicken breast halves - pounded thin - 3 tablespoons olive oil - 1 onion
- chopped - 3 cloves garlic
- minced - 1 pound chopped tomatillos - 2 jalapeño peppers
- seeded and minced - 4 cups chicken stock - ½ teaspoon hot pepper sauce (Optional) - ¼ teaspoon cayenne pepper (Optional) - 2 tablespoons chopped fresh cilantro - ¼ cup sour cream (Optional) - salt to taste - ground black pepper to taste

Instructions

1. Heat oil in a large saucepan or Dutch oven over medium-high heat: add chicken and cook until browned
2. approximately 2 minutes per side. Remove chicken from the saucepan and set aside. Add onions and garlic to saucepan and sauté over medium-low heat until golden
3. about 2 to 3 minutes. Stir in tomatillos and jalapeño peppers. Add broth and bring to a boil; reduce heat to low
4. cover
5. and simmer for about 15 minutes. Puree soup in batches in a blender or food processor. Return to pot
6. and reheat. Add hot pepper sauce and cayenne pepper to taste. Shred cooked chicken; stir into soup and season to taste with salt and pepper. Add minced cilantro and ladle into bowls; top with sour cream if you like.