

The World's Best Tortilla Soup

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

Try this chicken tortilla soup recipe if you're tired of generic tortilla soup. It's an intoxicating medley of rich flavors, vegetables, and wholesome food.

Ingredients

- 1 tablespoon vegetable oil - 1 white onion
- diced - 2 cloves garlic
- diced - 1 (32 ounce) can chicken broth - 1 (14.5 ounce) can chicken broth - 1 (15 ounce) can diced tomatoes - 4 large fresh tomatoes
- diced - 2 Anaheim chile peppers
- stemmed and seeded - 1 jalapeño pepper
- stemmed and seeded (Optional) - 2 tablespoons ground cumin - 2 teaspoons chili powder - 1 teaspoon ground black pepper - 1 whole rotisserie chicken
- torn into bite-sized pieces - 1 lime
- cut into 10 wedges - 3 cups crushed corn chips - 1 (8 ounce) container sour cream - 1 (8 ounce) package shredded Cheddar cheese - 1 avocado - peeled
- seeded
- and sliced - 3 sprigs cilantro
- diced

Instructions

1. Heat oil in a large stockpot over medium heat. Add onion and garlic; cook and stir until browned and tender
2. about 5 minutes. Stir in chicken broth and canned tomatoes
3. then add fresh tomatoes. Mix Anaheim chile peppers
4. jalapeño pepper
5. cumin
6. chili powder
7. and black pepper into the pot. Stir in chicken. Bring to a boil
8. then reduce the heat to medium and simmer until flavors combine
9. about 20 minutes. Ladle soup into serving bowls; squeeze a lime wedge into each bowl. Top with corn chips
10. sour cream
11. Cheddar cheese
12. avocado
13. and cilantro. Recipe Tip You can substitute Mexican cheese blend for the Cheddar cheese
14. and you can use tortilla strips (such as Mission) instead of corn chips.