# Hearty Chicken Tortilla Soup with Beans

Jacob · 30/09/2024



**Prep Time**

55 mins

**Dificult**

Medium

**Servings**

8

**Description**

This filling chicken tortilla soup with black and white beans will leave bellies full and happy and is boyfriendapproved For a spicier soup add in a diced jalapeño with the onion or a 12 teaspoon cayenne pepper Garnish soup with shredded Jack cheese avocado cilantro lime slices and crispy tortilla strips if desired

**Ingredients**

— - 4 cups water - 2 teaspoons salt - 3 bone-in skinless chicken breast halves - 2 tablespoons olive oil - 1 small onion

— minced - 1 green bell pepper

— minced - 4 cloves garlic

— minced - 4 cups low-sodium chicken broth - 1 (15 ounce) can black beans

— rinsed and drained - 1 (14.5 ounce) can Great Northern beans

— rinsed and drained - 1 (14.5 ounce) can fire-roasted diced tomatoes - 1 (4 ounce) can chopped green chile peppers - 2 teaspoons chili powder - 1 ½ teaspoons dried oregano - 1 ½ teaspoons ground cumin - salt to taste - 1 cup frozen corn

**Instructions**

1. Bring water and 2 teaspoons salt to a boil in a large Dutch oven or heavy-bottom stockpot. Add chicken
2. cover Dutch oven
3. and cook until chicken is no longer pink in the center
4. 10 to 15 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Transfer chicken to a plate to cool and pour water from Dutch oven into a bowl for later use. Heat olive oil in the Dutch oven over medium heat. Cook and stir onion and bell pepper in hot oil until onion is soft and translucent
5. 4 to 5 minutes. Add garlic to onion mixture; cook and stir until garlic is fragrant
6. about 1 minute. Mix chicken broth
7. black beans
8. Great Northern beans
9. diced tomatoes
10. green chile peppers
11. chili powder
12. oregano
13. cumin
14. and salt into onion mixture. Bring to a boil
15. reduce heat to medium
16. cover Dutch oven
17. and simmer until soup flavors blend
18. about 20 minutes. Remove bone from chicken and discard. Shred chicken meat into small pieces using your hands or a fork. Add chicken and corn to soup; cover Dutch oven and cook until corn is warmed
19. about 5 minutes.