Chicken Tortilla Soup

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Dificult

Medium

Servings

6

Description

This recipe uses a tasty blend of spices for chicken tortilla soup Its easy to make ahead and great for leftovers too

Ingredients

— - 6 tablespoons vegetable oil - 8 (6 inch) corn tortillas

— coarsely chopped - 1 onion

— chopped - ½ cup chopped fresh cilantro - 6 cloves garlic

— minced - 1 (29 ounce) can diced tomatoes - 6 cups chicken broth - 2 tablespoons ground cumin - 1 tablespoon chili powder - 3 bay leaves - 1 teaspoon salt - ½ teaspoon ground cayenne pepper - 5 boneless chicken breast halves

— cooked

Instructions

1. Heat oil in a large stockpot over medium-high heat. Add tortillas
2. onion
3. cilantro
4. and garlic to hot oil and sauté for 2 to 3 minutes. Stir in diced tomatoes and bring to a boil. Add chicken broth
5. cumin
6. chili powder
7. and bay leaves; return to a boil. Reduce heat to medium
8. add salt and cayenne
9. and simmer for 30 minutes. Remove bay leaves and stir in chicken. Continue cooking until chicken is heated through.