Vitamix Tortilla Soup

Jacob · 30/09/2024



Prep Time

4

Dificult

Medium

Servings

4 servings

Description

Best tortilla soup with a kick made in a Vitamix This is spicy If your family does not like the heat swap out the jalapeno Jack for just plain shredded Jack cheese Top with tortilla chips additional cilantro and avocado

Ingredients

— - 1 (32 fluid ounce) container chicken broth - 1 (14.5 ounce) can diced tomatoes with lime juice and cilantro (such as RO*TEL®) - ¼ cup shredded jalapeno Jack cheese - 2 Roma tomatoes - 1 carrot - 1 stalk celery - 1 slice onion - 1 slice red bell pepper - 1 avocado - 1 clove garlic - 1 teaspoon taco seasoning mix - ½ teaspoon salt - 2 sprigs fresh cilantro

— or more to taste - ¼ cup canned black beans

— rinsed and drained - ¼ cup canned corn

— drained - 1 ½ cups shredded cooked chicken

Instructions

1. Combine chicken broth
2. diced tomatoes
3. jalapeno Jack cheese
4. Roma tomatoes
5. carrot
6. celery
7. bell pepper
8. avocado
9. garlic
10. taco mix
11. salt
12. and cilantro in a high-speed blender (such as Vitamix). Mix at level 10 for a few seconds
13. then at full speed until steaming
14. 6 to 7 minutes. Pour black beans and corn into the blender and pulse two times. Serve soup over shredded chicken.