Homemade Chicken Tortilla Soup

Jacob · 30/09/2024



Prep Time

20 mins

Dificult

Medium

Servings

6

Description

Bring a bit of the Southwest to your table with this homemade chicken tortilla soup Loaded with tender chicken diced tomatoes and plenty of seasonings its sure to be requested again and again Serve with tortilla chips if desired

Ingredients

— - 1 cup chopped onion - 3 cups chicken broth - 1 (14.5 ounce) can diced tomatoes with green chile peppers - 1 envelope taco seasoning - 1 ½ pounds skinless

— boneless chicken breast meat - cubed - 2 tablespoons cornstarch - ¼ cup cold water - ¼ cup shredded Mexican cheese blend - 1 tablespoon chopped fresh cilantro (Optional)

Instructions

1. Combine onion
2. chicken broth
3. tomatoes
4. and taco seasoning in a large sauce pan; bring to a boil over medium heat. Stir in chicken; reduce heat to low
5. cover
6. and simmer until chicken is no longer pink
7. 4 to 6 minutes. Mix cornstarch and water in a small bowl until smooth; gradually stir into soup. Bring soup to a boil over medium-high heat; cook
8. stirring occasionally
9. until thickened
10. about 1 minute. Top with Mexican cheese and cilantro.