Tortilla Chicken Vegetable Soup

Jacob · 30/09/2024



Prep Time

1 hr 40 mins

Dificult

Medium

Servings

9

Description

This hearty soup is an anythinggoes recipe Try using carrots instead of red bell pepper extra garlic no problem I love a lot of cilantro Whatever your choice of veggies its wonderful and sure to please your familys tastebuds At our house I put a bottle of our favorite hot sauce on the table for those who like to spice up their tortilla soup Garnish with Monterey Jack cheese and tortilla chips

Ingredients

— - 1 (3 pound) whole chicken

— cut into pieces - 4 quarts water - 3 stalks celery

— chopped - 2 cloves garlic - 1 onion

— finely diced - 2 (14 ounce) cans peeled and diced tomatoes with juice - 2 cubes chicken bouillon - 1 red bell pepper

— chopped - ½ teaspoon ground cumin - ¼ teaspoon ground cayenne pepper - ¼ teaspoon ground white pepper - 1 (10 ounce) package frozen corn kernels - 1 bunch green onions

— thinly sliced - 2 bunches chopped fresh cilantro - 2 cups cooked white rice - salt to taste

Instructions

1. Place chicken and water in a stockpot
2. and add onion
3. celery
4. and garlic. Cover
5. and bring to a boil. Reduce heat
6. and simmer until chicken is tender
7. about 45 minutes. Remove chicken from broth
8. and set aside to cool. Skim off fat. Smash cooked garlic cloves against side of pot. Add undrained tomatoes
9. cumin
10. cayenne pepper
11. white pepper
12. and bouillon cube to the broth. Cover
13. and simmer 30 minutes. Add corn
14. green onion
15. and cilantro. Simmer 10 minutes longer. Skin and bone chicken
16. then dice or shred into bite-size pieces. Add chicken to soup along with cooked rice. Heat through. Season with salt to taste. Ladle into bowls
17. and garnish with cheese and tortilla chips.