Scottie39s Chicken Tortilla Soup

Jacob · 30/09/2024



Prep Time

2 hrs 20 mins

Dificult

Medium

Servings

8

Description

This is an easy delight to spice up any occasion Use as a main course or a spicy delicious start

Ingredients

— - 1 (49.5 fluid ounce) can chicken broth - 1 (14 ounce) can whole kernel corn

— drained - 1 (14 ounce) can black beans

— drained - 1 cube beef bouillon - ¾ cup chopped broccoli - 1 (28 ounce) can stewed tomatoes (crushed) - 2 tablespoons olive oil - 8 corn tortillas

— cut into 1-inch strips - 2 tablespoons olive oil - 2 boneless skinless chicken breasts

— cut into 1/2 inch cubes - 2 tablespoons lime juice - 1 tablespoon tequila - 1 tablespoon onion powder - 1 tablespoon garlic salt - 1 tablespoon cayenne pepper - 2 tablespoons Cajun seasoning - 1 cup shredded white Cheddar cheese

Instructions

1. Combine the chicken broth
2. corn
3. black beans
4. beef bouillon
5. broccoli
6. and tomatoes in a large pot over medium heat. While the broth mixture simmers
7. heat 2 tablespoons olive oil in a skillet. Fry the tortilla strips in the hot oil until crisp. Remove from skillet and drain on paper towels. Pour 2 tablespoons olive oil into the skillet. Once the oil is hot
8. add the chicken; cook and stir until cooked through
9. about 5 minutes. Stir in the lime juice
10. tequila
11. onion powder
12. garlic salt
13. cayenne pepper
14. and Cajun seasoning; cook another 2 minutes. Transfer the chicken mixture to the pot with the broth mixture. Cook on medium 45 minutes; reduce heat to low and simmer another 45 minutes; ladle into bowls and top with tortilla strips and cheese to serve.