Pressure Cooker Tortilla Soup

Jacob · 30/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

55 mins

Description

My daughters favorite She asks for this as her birthday present she likes it so much Keep leftovers in fridge for up to 5 days

Ingredients

— - 2 tablespoons vegetable oil - 2 large onions

— chopped - 1 (12 ounce) jar roasted red peppers

— drained and chopped - 1 (4 ounce) can roasted jalapeno peppers

— diced - 1 clove garlic

— minced - 1 tablespoon ground black pepper - salt to taste - 4 cups diced tomatoes - 1 (32 fluid ounce) container chicken stock - 1 cup heavy whipping cream - 1 cup chopped fresh cilantro - 1 (14.5 ounce) package tortilla chips - 1 cup sour cream (Optional) - 1 (8 ounce) package shredded queso quesadilla (white Mexican cheese)

Instructions

1. Heat vegetable oil in pressure cooker over medium heat; cook and stir onions until slightly softened
2. 5 to 8 minutes. Add red peppers
3. jalapeno peppers
4. garlic
5. black pepper
6. and salt; cook until garlic is fragrant and onions are softened
7. about 5 more minutes. Stir tomatoes into onion mixture and cook until warmed
8. about 1 minute. Transfer tomato mixture to a blender. Cover and hold lid down; pulse a few times before leaving on to blend. Puree in batches until smooth. Transfer tomato puree back to pressure cooker. Stir chicken stock into tomato puree; cook and stir over high heat until just boiling
9. about 5 minutes. Cover and lock pressure cooker. Cook over high heat until steam begins to build and steadily escapes. Lower heat to medium-low; cook for 20 more minutes. Remove from heat; allow all the steam to naturally release. Remove lid. Bring soup to a boil; stir in cream and cilantro. Remove from heat. Let cool for 5 minutes. Crush tortilla chips into serving bowls; pour soup over tortilla chips. Top with sour cream and queso quesadilla.