

DumpandGo Instant Pot Tortilla Soup

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This is a super handsoff Instant Pot version of my favorite Allrecipes Six Can Tortilla Soup recipe Feel free to customize the toppings with more of your favorite tortilla soup toppings like diced avocado sour cream cilantro diced red onion etc My rule of thumb with this soup is that if a topping is good on a taco its also good on top of this soup

Ingredients

- - 2 (14.5 ounce) cans chicken broth - 1 (15 ounce) can whole kernel corn
- drained - 1 (15 ounce) can black beans
- rinsed and drained - 2 (5 ounce) cans chicken breast chunks
- drained - 1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®) - ½ teaspoon chili powder - ½ teaspoon seasoning salt - ½ teaspoon garlic powder - 1 (3.5 ounce) package tortilla strips
- for garnish - 2 tablespoons shredded Mexican cheese blend
- or to taste

Instructions

1. Pour chicken broth
2. corn
3. black beans
4. chunk chicken
5. tomatoes with green chilies (with their juices)
6. chili powder
7. seasoning salt
8. and garlic powder together in a multi-functional pressure cooker (such as Instant Pot®); stir to combine. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 5 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
9. about 5 minutes. Unlock and carefully open the lid. Ladle the soup into serving bowls and top with tortilla strips
10. and shredded cheese
11. to taste.