



Chicken-Tortilla Soup

Makes 6–8 servings

Ingredients

- 1 onion, chopped
- 3 cloves of garlic, minced
- 3 Tbs. olive oil
- 1 tsp. dried oregano, crushed
- 1 tsp. paprika
- ½-1 tsp. cayenne
- ½ tsp. ground cumin
- 2 bay leaves
- 1 (28-oz.) can plum tomatoes, crushed
- 48 oz. chicken broth
- 1 (4 oz.) can chopped green chiles
- 1 cup fresh or frozen corn kernels
- 1 cup canned white hominy, drained
- ¼ cup chopped cilantro
- 2 boneless, skinless chicken breasts
- Fried tortilla strips
- Sargento shredded Mexican cheese mix (containing queso quesadilla, asadero, queso gallego, manchego & anejo enchilada)
- Sliced avocado (optional)
- Sour cream (optional)
- Lime wedges (optional)



Directions

1. Heat a soup pot over medium heat. Add the olive oil and the onion. Cover and sauté gently, stirring occasionally, until soft and golden; add the garlic and stir till fragrant.
2. Add the paprika, cayenne, cumin, bay leaves and oregano. Stir in the tomatoes, green chiles and chicken broth. Bring to a boil, then turn down and simmer for 10-15 minutes. Season to taste with salt.
3. Stir in the corn, hominy, cilantro and whole chicken breasts. Poach the chicken gently in the soup for 10-15 minutes until just done. Remove the chicken breasts and slice them into bite-sized pieces. Return the chicken to the soup.
4. Assemble the chicken, fried tortilla strips, and shredded cheese mix in the bottom of individual soup bowls. Ladle the hot soup over and garnish with sliced avocado, lime wedges and sour cream if desired.

Culinary Craftwork Offers Professionally Taught In-Home Cooking Classes, Cooking Class Parties & Catered Dinner Parties.

Alyssa Salwen | Web www.CulinaryCraftwork.com | Email Alyssa@CulinaryCraftwork.com | Cell (408) 429-0999 | Office (408) 372-2074