



CHICKEN TORTILLA SOUP

Rich, flavorful, chunky and delicious. This is like a Mexican version of chicken noodle soup!



NORMAL



20 MINS



75 MINS



8 SERVES

Ingredients

- 1 tbsp light extra virgin olive oil
- 2 chicken breasts
- 1 white onion, roughly chopped
- 2 garlic cloves, minced
- 2 tsp Community Co Taco Seasoning
- 1 tbsp tajin seasoning
- 1 small carrot, diced
- 1 red capsicum, diced
- 1 chipotle chilli in adobo sauce, minced
- 2 tbsp tomato paste
- 1 can black beans, drained and rinsed
- 1 fresh corn, remove and reserve the kernel
- 1 can Community Co Diced Tomatoes
- 1 cup of sliced Community Co Tortillas
- 2 L salt-reduced chicken stock or vegetable stock
- 1 lime
- 1 bunch fresh coriander, chopped

Instructions

1. Place a large heavy-based pot over medium heat and brown the chicken breasts with olive oil. Set the chicken aside.□
2. Add onion, garlic and all the spices to the pot and sauté for a few minutes until fragrant.□
3. Add carrot, adobo chilli, tomato paste and capsicum. Sauté for a few more minutes then add diced tomato, black beans, corn kernels and stock.□
4. Shred the chicken into small pieces and add back to the soup.□
5. Simmer for an hour or until the soup is thickened and the chicken is tender.
6. Add tortilla for the last 5 minutes, season to taste. □
7. Add lime juice and fresh coriander□