

# tex-mex chicken tortilla soup



## ingredients (Servings: Serves 12)

- One 3-lb. whole chicken, rinsed
- water, to cover
- 2 Tablespoons ground cumin
- 3 Tablespoons chili powder
- 1 large onion, chopped
- 3 ribs of celery, sliced
- 2 large carrots, peeled, quartered, and sliced
- 1 clove of garlic, chopped
- 2 teaspoons dried oregano
- 1/4 cup cilantro leaves, chopped, loosely

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packed

salt & pepper, to taste

5 corn tortillas

**Garnish Options:** 1 avocado

1/2 lb. Cheddar or Monterey Jack cheese

tortilla chips or Fritos®

chopped cilantro and diced onions

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## directions

**step 1:** Place the rinsed chicken in a 5-quart soup pot. Cover with water by 2 inches. Add the cumin, chili powder, onion, celery, carrot, garlic, oregano, and cilantro leaves. Bring to a boil and simmer the chicken for 30-45 minutes until tender and done.

**step 2:** Remove chicken from the pot and cool slightly. Do not discard broth. While the chicken cools, soak the tortillas in 3 cups of the broth (inside the jar of the blender) for 5 minutes, then purée until smooth.

**step 3:** Return the pureed tortillas to the

pot and season with salt and pepper.

**step 4:** When the chicken is cool enough to handle, remove the skin, bones, and any fatty pieces from the chicken meat. Cut or pull the meat into bite-sized pieces.

**step 5:** Add the chicken back to the soup pot with the broth and heat until hot.

**step 6:** Peel and seed the avocado, then grate the cheese. Thoroughly wash cilantro and mince; finely dice onions. Ladle the soup into bowl and garnish with the chips, cheese, avocado, cilantro, and onions. Serve and enjoy.

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