



Chicken Tortilla Soup

INGREDIENT LIST:

- 3 Tbsp. vegetable oil
- 4 (6") corn tortillas, cut into bite-size pieces
- 1 medium onion
- ½ cup cilantro, chopped
- 3 garlic cloves, minced
- 1 (14 1/2 oz.) can diced tomatoes
- 4 cups chicken broth
- 3 tsp. ground cumin
- 1 1/2 tsp. chili powder
- 1/4 tsp. cayenne pepper
- 2 bay leaves
- 2 boneless skinless chicken breasts

RECIPE INSTRUCTIONS:

1. Heat oil in a large saucepan over high heat.
2. Add tortilla, onion, cilantro, and garlic and sauté for 3 minutes.
3. Stir in tomatoes with juices and bring to a boil.
4. Add broth, cumin, chili powder, cayenne pepper, and bay leaves and return to a boil.
5. Reduce the heat, add the chicken, and simmer until the chicken is cooked through, about 15 minutes.
6. Remove chicken and bay leaves.
7. Shred chicken breast and return to soup.
8. Bring to a simmer and ladle into bowls.

***Can be topped with cheese, fried tortilla strips, avocado, fresh cilantro, and/or sour cream.

