

Chicken tortilla soup



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

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

Method:

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