



## Chicken Tortilla Soup

Brittany Allyn

Serves 4- 6

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### Ingredients:

- 2 TBSP Olive Oil
- 1 small Onion diced
- 2 cloves of Garlic thinly sliced
- 1 can (14.5 oz.) Fire Roasted Diced Tomatoes
- 2 Chipotle Chili Peppers in Adobo Sauce (seeded and chopped)
- 1/8 tsp Cayenne**  
*(reduce or omit if you're sensitive to heat)*
- 1/8 tsp Coriander
- 4 cups Chicken Stock
- 3 Corn Tortillas
- 2 TBSP Unsalted Butter cut into cubes.
- 1 can Black Beans (low sodium) drained
- 2 cups cooked shredded Chicken
- 1/2 tsp Sea Salt plus more for tortilla strips
- 1/4 cup Heavy Cream
- 2 TBSP fresh Cilantro leaves
- 1 Avocado sliced
- 2 - 3 TBSP Cotija or Feta Cheese

Vegetable Oil for frying tortilla strips

### Directions:

In a Dutch oven, heat the olive oil over medium heat. Add the onion and garlic and sauté until tender (about 8 minutes). Stir in the tomatoes, chipotle chilies, cayenne and coriander and cook for 1 minute. Add the stock and bring to a boil. Reduce the heat and simmer, stirring occasionally for 10 minutes. Cut one of the tortillas into strips and add it to the pot. Simmer for another 10 minutes.

Meanwhile, heat 1/2 inch of vegetable oil in a heavy pot. Cut the other two tortillas into very thin strips and then into segments about 2 inches long. Once the oil is heated, working in batches, add the remaining tortilla strips to the hot oil. Fry until crisp and light golden brown - about 20-30 seconds. Remove to a paper towel lined plate to cool. Season lightly with salt.

Remove the pot from the heat and puree with an immersion blender or in batches in a regular blender. (If using a regular blender, be careful to hold a towel over the top of the lid of the blender so the top doesn't come off and the hot liquid doesn't splash). Add the cubes of butter while pureeing. If using a regular blender, return the puree to the pot. Heat over medium heat. Add the chicken, black beans, heavy cream and salt. Heat through. To serve, ladle the soup in the bowl. Top with some of the tortilla strips, avocado slices, cheese and cilantro.

