

Tortilla Soup

Ingredients

- | | |
|-----------------------------------|-------------------------------------|
| 6 T Vegetable Oil
strips) | 8 Corn Tortillas (6-inch, cut into |
| 4 Garlic (peeled, smashed) | 1 Onion (chopped) |
| 2 t Cumin | 1 T Paprika |
| 1 Jalapeno (ribs and seeds | 1 t Coriander
removed, chopped) |
| 1 t Chili Powder | 1/4 t Cayenne |
| 6 c Chicken Broth
(canned) | 28 oz Fire Roasted Crushed Tomatoes |
| 2 1/2 t Salt | 2 Bay Leaves |
| 1 3/4 lb Chicken Thighs (cut into | 1/4 c Cilantro
small cubes) |
| 1 Lime (cut into wedges) | |

Tortilla Soup

Instructions

1. In a large heavy pot, heat the oil over moderately high heat. Add half the tortilla strips and cook, stirring, until pale golden, about 1 minute. Remove with a slotted spoon and drain on paper towels. Repeat with the remaining tortilla strips.
2. Reduce the heat to moderately low. Add the onion, garlic, jalapeno, paprika, cumin, coriander, chili powder and cayenne; cook, stirring, for 5 minutes. Add the broth, tomatoes, bay leaves, salt, cilantro, and 1/3 of the tortilla strips. Bring to a simmer. Cook, uncovered, for 30 minutes then remove the bay leaves.
3. Using an immersion blender, puree the soup until smooth. Add the chicken, bring the soup back to a simmer, and simmer and stir until the chicken is cooked through about 10 minutes.
4. To serve, add soup to bowls top with tortilla strips, shredded cheddar cheese, cubed avocado, sour cream, cilantro, and chopped onions. Serve with the lime wedges on the side.