

Tortilla Soup

written by The Recipe Exchange | March 9, 2019

Ingredients

1 bunch cilantro – stems trimmed, washed
4 cloves garlic – peeled
1 small onion – chopped
2 serrano peppers – tops removed
10 oz. can Ro*Tel® tomatoes and chilies
3 quarts (12 cups) chicken stock
8 oz. can tomato sauce
2 – 3 tsp. ground cumin
1 – 2 tsp. salt
2 Tbs cornstarch mixed with 1/4 cup water
approx. 20 small corn tortillas – cut into thin strips
vegetable oil OR peanut oil – for frying
2 cups shredded grilled OR poached chicken breast meat
1 – 1 1/2 cups shredded Monterey Jack cheese
2 avocados – peeled, pitted, sliced

Directions

In a blender or food processor, puree cilantro, garlic, onion, and peppers with Ro*Tel; pour into a large pot.
Add chicken stock, tomato sauce, cumin, and salt to pot and bring to a boil over medium-high heat. Reduce heat to low and simmer for 1 hour.
Stir cornstarch/water mixture into pot and continue heating over low heat, stirring occasionally.
Deep-fry tortilla strips in small batches in 350 degree oil until crisp. Remove to a cooling rack to drain. Place a handful of fried tortillas into each serving bowl.
Divide chicken into serving bowls, placing on top of tortilla strips.
Pour soup into bowls, then sprinkle tops with cheese.
Garnish with 2 – 3 avocado slices.