



CHICKEN TORTILLA SOUP



Prep Time: 10 minutes

Cook Time: 10-15 minutes

Yield: 8 servings

- ½ lb. of diced boneless, skinless chicken breast
- ½ lb. of diced boneless, skinless chicken thighs
- 2 quarts of chicken stock
- 1 can of Casa Fiesta Jalapeño Relish
- 1 bunch of chopped cilantro
- 6 Tbsp. of cumin
- 2 tsp. black pepper
- 1 large onion diced
- 1 avocado diced (optional)
- 5 yellow corn tortillas
- 1 cup of shredded Mexican cheese
- 2 cups of vegetable oil

Cut the tortillas into strips and set aside. Place the oil in a saucepot and heat the oil to 350°F. Once heated, fry the strips and remove once they are golden brown and drain on paper towels. In a stock pot, add the chicken stock, Jalapeño Relish, pepper, cilantro, diced onions, and cumin and stir until incorporated. Heat to a boil, add the chicken, and return to a boil, reduce heat and simmer. Simmer for 1 hour and adjust seasonings as needed. To serve, ladle the soup into a bowl, add fresh avocado if desired, fried tortilla strips, and cheese.



QUICK