

Chicken Tortilla Soup

Yield: 8 cups 4-6 servings

Ingredients	Measure	Weight	Metric
Vegetable Oil	2 tbsp.	1.5 oz.	42.5 g
Onion, diced small	¾ c.	5 oz.	141.7 g
Carrot, diced small	1/3 c.	2 oz.	56.6 g
Celery heart, diced small	¼ c.	1 ½ oz.	42.5 g
Roasted Red Pepper, diced small, jar or raw	¼ c.	2 oz.	56.6
Garlic, fresh clove	1 large		
Chili Powder	1 tsp.		
Cumin, ground	1 tsp.		
Oregano, dried leaf	½ tsp.		
Paprika	½ tsp.		
Cayenne Pepper, ground	¼ tsp.		
Chicken Broth, Low sodium	4 c.	32 oz.	907.2 g
Tomatoes, diced, canned fire roasted	1 ¾ c.	14.5 oz.	411 g
Corn tortillas, diced ¼ inch, 5-6 inch size	5 shells	4 ½ oz.	127.5 g
Rotisserie Chicken, pulled meat	2 c.	8 oz.	223 g
Roth 3 Pepper Chili Gouda, shredded	2 c.	6 oz.	170.1
Sour Cream & Scallions	Garnish t.t.		

METHOD:

1. Heat oil in Dutch oven or soup pot over medium heat. Once hot add onion, celery, carrot and pepper; season with salt and pepper. Cook until the vegetables are softened, stirring often, about 6-8 minutes.
2. Add garlic, chili powder, cumin, oregano, paprika and cayenne, stir and cook for 2 minutes until fragrant. Add broth and tomatoes bring to boil season with salt and pepper.
3. Reduce heat to low, add the diced raw tortillas and stir to combine. Simmer at low temperature stirring often until the tortillas have disintegrated into the broth. It will take approximately 1 to 1 ½ hours and will thicken the soup.
4. Garnish with baked crispy tortilla strips, chips or diced chips, sour cream and scallions.
5. For extra spicy roast jalapenos, dice and add as garnish.