



CHICKEN TORTILLA SOUP

FOR THE STOCK:

- 1 – 3 pound whole chicken – washed/ giblets removed
- 2 carrots – peeled
- 3 celery stalk w/ leaves
- 1 small bell pepper – seeded and halved
- 4 scallions
- 1 chili pepper – seeded, membrane removed and halved
- 6 garlic cloves - peeled
- Salt & Pepper
- 10 cups water

Place all the ingredients in a large pot. Bring to a boil. Skim off any foam that might be rendered. Reduce heat and simmer for about 90 minutes. Remove from heat. Cool stock down. Discard all vegetables.

When chicken is cool enough to handle, shred the meat. Discard the skin and bones. Set aside.

Skim off any fat from cold stock.

FOR THE SOUP:

- 1 large white onion – chopped
- 4 garlic cloves – chopped
- 3 chipotle chiles in adobo – chopped
- 1 TBS ground cumin
- 1 tsp. dried oregano
- 1 TBS tomato paste
- 6 large tomatoes – peeled and chopped
- 8 cups chicken stock
- 2 cups thawed frozen corn
- Salt, Pepper, Oil

Place some oil in a large pot. Add the onion and cook for about five minutes, until softened and translucent. Add the garlic and chipotles and cook for another two. Mix well.

Make a well in the middle and add a little more oil. Add the cumin and oregano. Mix well. Cook for about two minutes – until fragrant.

Add the tomato paste and mix well. Cook for another couple of minutes.

Add chopped tomatoes, mix well, and cook for about 15 minutes. If desired, blend tomatoes after they have cooked. This is an optional step.

Add the chicken stock to the tomato base. Mix well. Add the corn and the shredded chicken.

Bring soup to a boil. Reduce heat and simmer for about 20 minutes.

Ladle soup into a bowl. Garnish it with grated white cheese, chopped cilantro, chopped scallion greens, diced avocado, tortilla chips and lime.

Enjoy! Buen provecho!