



*cara price*

## CLASSIC CHICKEN TORTILLA SOUP

### INGREDIENTS

- 6 chicken breast halves, boneless, skinless & cut into bite size cubes
- 4 cups chicken broth
- 1 yellow onion, diced
- 1 cup cilantro, chopped
- 2 cans, fire roasted, diced tomatoes  
{do not drain}
- 1 jalapeño, seeded & chopped
- 4 cloves garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon dried oregano
- 3 teaspoons salt
- 1 teaspoon pepper
- 1 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- + a little water if needed at the end

### DIRECTIONS

place olive oil in the bottom of a large stock pot & heat over medium high.

sauté onion about 5 minutes, until it softens. then add in the garlic & jalapeño & continue to sauté for about 1 more minute.

put chicken in the pot & pour in diced tomatoes & chicken broth. add in all the seasonings & stir well.

let the soup come to a soft boil & cook at that temperature for 5 minutes. place a lid on the pot & reduce heat to low. cook covered for 60 minutes. once the soup is done, if you want more liquid add up to 1 cup of water in 1/2 cup increments.

check salt & adjust if necessary.

serve with sliced avocado