



SPICY CHICKEN TORTILLA SOUP

Serves 8

Ingredients

1 Tbsp	Vegetable Oil
1 large	Onion, diced
2-3 cloves	Garlic, minced
1 small	Red Bell Pepper, small dice
2 tsp	Chili Powder
2 tsp	Cumin
2 cups	Canned Diced Tomatoes
6 cups	Chicken Stock
1 large	Jalapeno, fire roasted, small dice
1 lb	Chicken, cut into bit sized pieces
1	Lime, juice
1 medium	Avocado, diced
¼ cup	Cilantro, minced
2	Green Onions, thinly sliced
4-5 cups	Tortilla Chips
To Taste	Salt & Pepper

Equipment

- Chef's knife
- Metal tongs
- Soup pot, large
- Spatula

Directions

1. Fire roast jalapeno over a gas stove top. Remove from flame, place in a bowl and cover for 5-10 minutes. Wipe charred skin away with paper towel, remove stem and seeds. Set aside.
2. Heat oil in a large soup pot over med-high to high heat. Add onions, garlic, bell pepper, chili powder, and cumin. Sauté until veggies are nice and tender. Season with salt and pepper.
3. Add tomatoes, fire roasted jalapeno, and stock; bring to a simmer for 10-15 minutes. Stir in chicken. Simmer until cooked through, 5-7 minutes.
4. Add lime juice, avocado, cilantro, and green onion. Adjust seasoning with salt and pepper. Serve with tortilla chips.