

CHICKEN TORTILLA SOUP

Ingredients:

- **12 oz Tomato and Poblano Broth**
 - 1 can diced tomatoes
 - 2 Poblano peppers, roasted with stem, skin and seeds removed
 - 2 TBS butter
 - 1 cup onions, diced
 - 1 / 2 TBS garlic
 - 1 tsp cumin
 - 1 / 2 TBS oregano
 - 2 qts chicken broth, all natural and unsalted
- **2 oz cooked chicken, shredded**
- **2 oz corn salsa ***
- **1 / 4 avocado, diced**
- **1 TBS Crema ***
- **1 oz Monterey Jack shredded cheese**
- **1 corn tortilla, cut into strips and baked**
- **1 lime wedge**

Directions:

For Broth -

- Place diced tomatoes in casserole dish. Roast in 425°F oven for 1 / 2 hour. Tomatoes will have a black edge and some black dots on top.
- Roast Poblanos dry at 400°F in oven until the skin begins to blister. Flip over half way through. Once done, remove skin, stem and seeds.
- Melt butter at high heat in pot.
- Once melted, add onions, garlic, cumin and oregano and stir. Cook until onions are just turning brown.
- Add broth, roasted tomatoes and roasted Poblano.
- Bring to a boil and turn off. Allow to cool.
- In batches, puree soup in blender.
- Bring back to a boil, before serving. Best if you do ahead a day or two.

For Soup -

- Ladle soup into hot bowl. Add chicken and corn salsa avoiding the center.
- Add diced avocado.
- Squirt Crema randomly around the outside near the rim.
- Sprinkle cheese over the top.
- Place tortilla strips in the center, piled high.
- Place lime wedge on tortilla strips.

* Corn salsa and Crema can be found in most grocery stores.