

Chicken Tortilla Soup

2 Tbsp. vegetable, canola or corn oil
1 large boneless/skinless chicken breast
2 corn tortillas, cut into 1" squares
2 large Anaheim chili peppers, diced
1 large poblano pepper, diced
1 jalapeño, diced
1 cup corn (cut from the cob or frozen/thawed)
1 onion, diced
3 cloves garlic, minced
2 medium tomatoes, cored, seeded and chopped
2 Tbsp. tomato paste
1/2 Tbsp. ground cumin
1 bay leaf
2 qts. chicken stock or broth
salt and pepper

In a stockpot, heat the oil. Sprinkle the chicken with salt and pepper and then cook it in the oil, just to brown on both sides. Remove the chicken, leaving the oil behind.

Add the tortilla squares and cook over low heat until they are slightly crisp. Add the peppers, onions and corn and stir until they are coated by the oil. Add the tomatoes, cumin, bay leaf and tomato paste and simmer for 10 minutes, stirring occasionally, to combine the flavors and cook the vegetables.

Add the chicken broth, chicken breast, and salt and pepper to taste. Bring the soup to a boil and then reduce to a simmer. Simmer over low heat for about 20-25 minutes, until the flavors have developed and the chicken is cooked through. Remove the chicken from the soup and slice or chop before pureeing the soup.

Season the soup to taste, if necessary. Remove the bay leaf and pulse process the soup in your food processor (in batches, if necessary) or with an immersion blender to your desired consistency. Add the chopped chicken back into the soup, and garnish with your favorite toppings.