



Spicy Chicken Tortilla Soup

with Cilantro and Corn



20-30min



2 Servings

Chicken soup is always the cure for whatever ails you, and this spicy chicken tortilla soup is definitely the antidote to the midweek blues! Tender pieces of chicken are simmered in a deeply flavored broth, that delivers a nice bit of heat from the Mexican chili spice blend. The real kicker is the crispy tortilla strips piled on top for texture. This soup is sure to liven up the night. Cook, re...

What we send

- corn
- mexican chili spice mix
- tomato paste
- packet chicken broth concentrate
- boneless, skinless chicken breasts
- fresh cilantro
- carrots
- red onion
- 6-inch corn tortillas

What you need

- coarse salt
- freshly ground pepper

Tools

- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 534.0kcal, Fat 18.8g, Proteins 30.0g, Carbs 61.5g



1. Make tortilla strips

Preheat oven to 450°F. Generously oil a rimmed baking sheet. Finely chop **1 tortilla**. Stack **remaining 2 tortillas** and slice into ½-inch wide strips. On prepared baking sheet, toss **tortilla strips** with **1 tablespoon oil**. Bake on middle rack until golden brown and crisp, about 5 minutes, tossing once. Drain on paper towels and season to taste with **salt**.



4. Make broth

Add **3 tablespoons of the tomato paste** (there will be some leftover) and cook for 30 seconds, until paste turns a darker brick red. Stir in **2½ cups water** and **chicken broth concentrate**, and bring to a simmer, scraping browned bits off the bottom with a wooden spoon.



2. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop. Peel **carrot** and thinly slice into rounds. Pick **cilantro leaves** from stems; chop **stems** and chop **leaves**, keeping them separate. Pat **chicken** dry, cut into 1-inch pieces, and season with **salt** and **pepper**.



5. Add chicken

Add **chicken** and **corn** to saucepan. Cover and reduce heat to low. Simmer until chicken is cooked through, about 10 minutes.



3. Sauté aromatics

In a medium saucepan, heat **1 tablespoon oil** over medium until shimmering. Add **chopped tortilla, carrots, cilantro stems, all but 3 tablespoons chopped onion, and 1 teaspoon salt**. Cook, stirring frequently, until **vegetables** have softened, 5 minutes. Season with **2 teaspoons chili spice blend** (or more or less depending on heat preference) and **½ teaspoon pepper**.



6. Finish & serve

Remove saucepan from heat. Stir in **half of the cilantro leaves**, and season to taste with **salt** and **pepper**. Ladle **soup** into bowls. Garnish with **tortilla strips**, and **remaining onion and cilantro**. Enjoy!