



## Tortilla Chicken Soup

with Corn, Cheddar & Cilantro



30-40min



2 Servings

This tortilla chicken soup is everything you want for dinner. It's intensely flavorful and substantial, but it won't weigh you down. Fresh cilantro, sweet corn, and lime juice brighten up the savory broth and beautifully balance the slight kick from our chorizo spice blend. Crisp tortilla strips scattered on top bring a delightful crunch to every spoonful.



## What we send

- 1 yellow onion
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) corn tortillas
- ¼ oz chorizo chili spice blend
- 4 oz red enchilada sauce
- 1 pkt turkey broth concentrate
- 5 oz corn
- ½ lb pkg ready to heat shredded chicken
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium pot
- medium skillet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 33g, Carbs 50g, Protein 37g



### 1. Prep ingredients

Halve and thinly slice **all of the onion**. Pick **cilantro leaves** from stems; finely slice stems, keeping leaves whole. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Finely chop **1 tortilla** (set 2 tortillas aside step 5; reserve remaining for your own use).



### 4. Simmer soup

To same pot, add **red enchilada sauce**, **turkey broth concentrate**, **chopped tortillas**, **3½ cups water**, and **1 teaspoon salt**. Cover and bring to a boil, then reduce heat to medium. Simmer soup, covered, until flavorful, about 10 minutes.



### 2. Cook onions

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions**; cook over medium-high, stirring frequently, until onions are lightly browned and softened, 3-4 minutes. Season with **salt** and **pepper**.



### 5. Fry tortilla strips

Cut **2 tortillas** into ¼-inch wide strips. Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Carefully, add tortilla strips and fry, stirring occasionally, until golden brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate, then sprinkle tortilla strips with **salt**.



### 3. Add spices to onions

Add **cilantro stems** and **1-2 teaspoons chorizo chili spice blend** (depending on heat preference) to pot with **onions**. Cook, stirring, until fragrant, about 1 minute.



### 6. Finish & serve

Add **corn** and **shredded chicken** to pot with **soup**; simmer until warmed through and flavors meld, 2-3 minutes. Off the heat, stir in **lime juice**. Season to taste with **salt** and **pepper**. Garnish soup with **crispy tortilla strips**, **shredded cheddar-jack cheese**, and **whole cilantro leaves**. Serve **any remaining lime wedges** on the for squeezing over top. Enjoy!