

# DINNERLY



## Chicken Tortilla Soup with Cilantro & Sour Cream



30min



2 Servings

A bowl of this classic Mexican soup is guaranteed to brighten your day—no matter what time it is! In a flavorful red enchilada broth, tender chicken breast strips simmer along with bell peppers, corn, and—of course—tortillas. We then load on the garnishes: sour cream, cilantro, and, yes, more tortillas! We've got you covered!

### WHAT WE SEND

- 6 (6-inch) corn tortillas
- ¼ oz fresh cilantro
- 1 green bell pepper
- ½ lb pkg chicken breast strips
- 2½ oz corn
- 2 (4 oz) red enchilada sauce
- 1 oz sour cream <sup>7</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic

### TOOLS

- rimmed baking sheet
- medium Dutch oven or pot

### COOKING TIP

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### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 30g, Carbs 56g, Protein 33g



#### 1. Prep tortillas

Preheat oven to 425°F with a rack in the center. Finely chop **3 tortillas**. Stack **remaining tortillas** and slice into ½-inch wide strips.

On a rimmed baking sheet, toss **tortilla strips** with **1 tablespoon oil**. Bake on center oven rack until golden brown and crisp, , tossing once, 8–10 minutes (watch closely). Season to taste with **salt**.



#### 2. Prep ingredients

Pick **cilantro leaves** from **stems** and finely chop stems. Wrap leaves in a damp paper towel and set aside until serving.

Halve **bell pepper**, discard stem and seeds, and cut into ½-inch pieces.

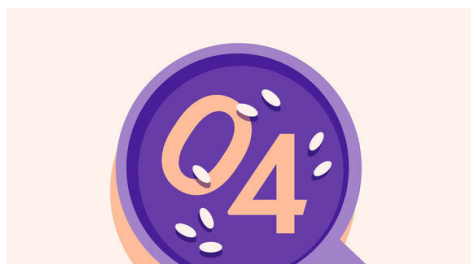
Finely chop **2 teaspoons of garlic**.



#### 3. Cook chicken

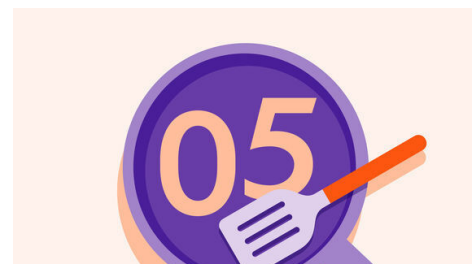
Pat **chicken** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven over medium-high. Add chicken and cook until browned and cooked through, flipping halfway, 5–7 minutes. Transfer to a plate.



#### 4. Sauté veggies

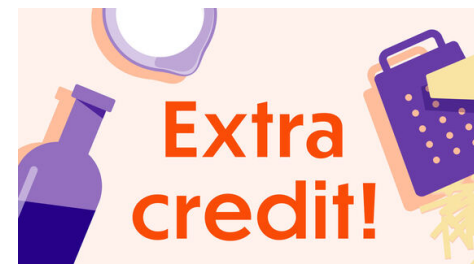
Reduce heat to medium; if pot looks dry, heat **1 tablespoon oil**. Add **peppers** and **corn**; cook until softened and just starting to brown, 5–7 minutes. Add **cilantro stems**, **chopped garlic**, and **chopped tortillas**; cook until fragrant, 3–5 minutes.



#### 5. Finish & serve

Add **all of the red enchilada sauce** and **1 cup water**. Cover and cook over medium to medium-low heat, 10 minutes. Add **chicken** and cook until warmed through. Season to taste with **salt** and **pepper**.

Serve **tortilla soup** garnished with **sour cream**, **tortilla strips**, and **cilantro leaves**. Enjoy!



#### 6. Picante?

Add some more spice to this dish by drizzling on your favorite hot sauce or sprinkling it with red pepper flakes.