



Tortilla Soup with Ready to Heat Chicken

Cilantro & 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 complex spice from the taco seasoning. The real kicker is the crispy tortilla strips piled on top for texture. This soup is sure to liven up the night.

What we send

- 6 (6-inch) corn tortillas
- 1 red onion
- 2 carrots
- ¼ oz fresh cilantro
- ½ lb pkg ready to heat chicken
- ¼ oz taco seasoning
- 6 oz tomato paste
- 1 pkt chicken broth concentrate
- 5 oz corn

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium saucepan

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 17g, Carbs 60g, Protein 34g



1. Bake tortilla strips

Preheat oven to 450°F with a rack in the center. Finely chop **1 tortilla**. Stack 2 tortillas and slice into ½-inch wide strips (save rest for own use).

On a rimmed baking sheet, toss tortilla strips with **1 tablespoon oil**. Bake on center oven rack, tossing once, until golden-brown and crisp, 3-5 minutes (watch closely). Drain on a paper towel-lined plate; season to taste with **salt**.



2. Prep ingredients

Finely chop **onion**. Peel **carrots**. Trim ends and thinly slice into rounds. Pick **cilantro leaves** from **stems** and coarsely chop both, keeping separate.

Pat **chicken** dry. Cut or tear into bite-size pieces.



3. Sauté aromatics

Heat **1 tablespoon oil** in a medium saucepan over medium until shimmering. Add **chopped tortillas, carrots, cilantro stems, all but 3 tablespoons of the onions, and 1 teaspoon salt**. Cook, stirring frequently, until vegetables are softened, about 5 minutes. Season with **2 teaspoons taco seasoning** and **a few grinds of pepper**.



4. Make broth

Add **3 tablespoons tomato paste** and cook, stirring, until paste turns brick red, about 30 seconds. Stir in **2½ cups water** and **broth concentrate**; bring to a simmer, scraping up any browned bits from bottom of saucepan.



5. Add chicken & corn

Add **chicken** and **corn**. Cover and reduce heat to medium-low. Simmer until carrots are softened, about 10 minutes.



6. Finish & serve

Off heat, stir in **half of the cilantro leaves**; season to taste with **salt** and **pepper**.

Serve **chicken tortilla soup** with **tortilla strips** and **remaining onion and cilantro leaves** sprinkled over top. Enjoy!