



Tortilla Chicken Soup

with Corn & Mild Green Chiles



30-40min



2 Servings

This tortilla chicken soup is everything you want in a dinner. It's deeply 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 green chiles and our chorizo spice blend. Crisp tortilla strips scattered on top bring a delightful crunch to every spoonful.

What we send

- 1 medium onion
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) corn tortillas (use 3)
- 1 piece cheddar
- 1 can chopped green chiles
- chorizo chili spice blend (use 1-2 tsp)
- ½ lb shredded chicken
- 1 pkt turkey broth concentrate
- 5 oz corn

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium pot
- medium skillet

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

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

Nutrition per serving

Calories 430kcal, Fat 27g, Carbs 45g, Proteins 7g



1. Prep ingredients

Halve and thinly slice **1¼ cups 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** (save 2 tortillas for step 5). Finely chop or coarsely grate **cheddar**.



4. Simmer soup

To same pot, add **shredded chicken, turkey broth concentrate, chopped tortilla, 3½ cups water**, and **1 teaspoon salt**. Cover and bring to a boil, then reduce heat to medium and simmer, covered, about 10 minutes.



2. Cook onion

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



5. Fry tortilla strips

Cut **2 tortillas** into ¼-inch strips (save rest for own use). Line a plate with paper towel. 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. Using a slotted spoon, transfer to paper towel-lined plate, then sprinkle tortillas with **salt**.



3. Add chiles

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



6. Finish & serve

Add **corn** to soup in pot and simmer until warmed, about 1 minute. Remove from heat, then stir in **lime juice**. Season to taste with **salt** and **pepper**. Serve **tortilla soup** sprinkled with **crispy tortilla strips, cheese**, and **cilantro leaves**. Serve **any remaining lime wedges** for squeezing. Enjoy!