

Instant Pot Chicken Tortilla Soup

Ingredients

2-3 celery stalks, diced
1 red bell pepper, diced, or 4-5 mini bell peppers, diced
½ white onion, diced
1 pack Siete mild taco seasoning
1-14.5 oz can diced tomatoes
1 can black beans
2 chicken breasts
1 cup frozen corn
Salt & pepper to taste
4 cups chicken broth

Toppings (optional)

Tortilla chips
Sour cream
Shredded cheddar cheese
Avocado
Cilantro
Hot sauce
Lime wedges
Green onions

Instructions

1. Set instant pot to saute
2. Put olive oil in when hot and saute celery, bell peppers & onions until translucent, about 4-5 minutes
3. Add taco seasoning packet and bloom in oil for 30 seconds - 1 minute
4. Add diced tomatoes, canned black beans, chicken breasts, frozen corn, & chicken broth and stir.
5. Close the lid, set the instant pot to Soup/Broth mode and cook for 15 minutes with the vent in the sealed position
6. Let naturally release for 10 minutes, then open the vent and release the rest of the steam.
7. Shred the chicken and serve in bowls with whatever toppings you & the kids prefer!