

Quick Chicken Tortilla Soup

www.sunnysideuprecipes.com

Ingredients (1 big or 2 small servings):

2 oz chicken, chopped
½ tsp cumin
½ tsp garlic powder
¼ tsp hot pepper flakes
salt and pepper
¼ cup chopped onions
¼ cup chopped celery
1 cup crushed tomatoes
1 tbsp chopped cilantro
juice of half a lime
salt to taste
2 tbsp tomato paste
½ chipotle pepper in adobo, chopped
½ cup chicken broth
1 tbsp corn meal
corn chips

optional: ½ cup black beans

1. Season chicken with cumin, garlic powder, hot pepper flakes, salt, and pepper. Cook in a small pan over medium heat until biggest piece is cooked through. Set aside.
2. Chop onions and celery, then saute in a small or medium saucepan over low heat to soften them, about 5 minutes.
3. Add tomatoes, tomato paste, chipotle peppers, and the chicken from Step 1 into the pot with the onions and celery. Pour in broth and optional beans and bring it to a boil.
4. Once soup reaches boil, add corn meal and bring down to medium-low heat and simmer for 5 minutes, or until soup as thickened.

Serve hot with crushed corn chips on top.