

Tortilla Soup

Yields: 8 servings Preparation Time: 45 minutes

Ingredients

6 tomatoes, cored
1 white onion, halved and peeled
2 cloves of garlic, peeled
1 rotisserie chicken, remove meat from bone
5oz vegetable oil
6 cups chicken broth
1 tablespoon fresh thyme
1 tablespoon fresh chives
1 jalapeno, seeded and diced
12 corn tortillas, torn apart into small pieces
Salt and pepper
1 avocado, cut into medium sized pieces
1 tablespoon fresh cilantro
3oz crumbled queso fresco cheese



Instructions

1. Dry roast the tomatoes, onion, and garlic on a cast iron skillet over medium high heat until tomatoes begin to soften and their edges char.
2. Puree the roasted tomatoes, onions, and garlic in a blender until smooth.
3. Heat 2oz of oil in a large stock pot over medium high heat and sauté the pureed mixture, stirring frequently, until it deepens in color, about five minutes.
4. Add the chicken broth, thyme, chives, and jalapeno. Season with salt and pepper and bring the soup to a boil. Simmer for 30 minutes.
5. After simmering for 30 minutes whisk in the tortilla a few at a time. The tortillas will begin to thicken the soup, about 5 minutes. Add the rotisserie chicken boneless meat and re-season if needed.
6. Put the soup into bowls and garnish with avocado, fresh cilantro, and queso fresco.