

# Tortilla Soup

**SERVES 6**

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2 boneless chicken breasts  
1 tsp. salt, divided  
½ tsp. cumin  
½ tsp. chili powder  
½ tsp. black pepper  
½ tsp. paprika  
2 tbsp. olive oil + additional for drizzling  
1 quart water  
3 cups chicken stock  
4 large tomatoes, quartered  
2 onions, quartered  
4 cloves garlic  
½ tsp. red pepper flakes  
1 tsp. dried oregano  
1 tsp. dried thyme  
5 corn tortillas  
Sour cream to taste  
1 cup cubed avocado  
1 tbsp. chopped cilantro

Preheat oven to 400 degrees.

Season both sides of chicken using ½ tsp. salt, cumin, chili powder, black pepper, and paprika.

In a stock pot, heat oil over medium heat. Brown chicken for 2 minutes on each side. Carefully add water and chicken stock. Simmer for 15 minutes then remove from heat. Reserving the chicken stock, remove chicken and set aside to cool. Once chicken is cool to touch, shred or chop chicken and set aside.

Spread tomatoes, onion, and garlic evenly on a baking pan and drizzle with olive oil. Season with ½ tsp. salt, red pepper flakes, oregano, and thyme. Roast in oven for 15-17 minutes to char vegetables.

Lay corn tortillas on a separating baking pan and toast in oven for 10 minutes.

Remove vegetables and tortillas from oven. Break up tortillas and, reserving a few tortillas for garnish, place in a food processor along with vegetables, processing to create a thick, smooth consistency. Transfer to a pot over medium heat and stir in reserved chicken stock a little at a time until soup reaches the desired consistency.

Add pulled chicken and heat through. Serve soup with a dollop of sour cream, avocado cubes, chopped cilantro, and cracked, toasted tortillas.