



Super Quick Tortilla Soup

Ingredients

1 tsp. olive oil
6-8 green onions, sliced
½ tsp. cumin
1 tsp. garlic, minced
½ C. cilantro, stems chopped,
cilantro leaves for garnish
1 large cooked chicken breast, shredded
½ C. frozen corn kernels (optional)
2 C. tomato or Roasted Red pepper soup
1 C. chicken broth (depends on thickness of
soup)
2 C. tortilla chips, roughly broken
1 avocado, diced
¾ C. Monterey Jack cheese, diced
1 tsp. sriracha, optional



Preparation

Heat olive oil in a pot and add garlic, onions, ¼ c cilantro, stems and cumin and cook, stirring just until fragrant.

Add soup, broth, sriracha and chicken. Slowly heat while preparing the bowls.

Place broken tortilla chips, avocado and diced cheese into soup bowls and ladle soup over the top. Garnish with remaining cilantro.

Cooks Note*: We recommend using diced cheese rather than shredded cheese because shredded will just melt and not hold its shape.

Serves 4-6 as an appetizer.

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