

## Bosch x Kitchen Stories Chicken Tortilla Soup Recipe

**Servings:** 4

**Difficulty:** Easy

**Preparation:** 50 min.

### Ingredients:

- 2 tortillas
- 1 onion
- 2 cloves garlic
- 2 pickled jalapeños
- 1 lime
- 1 chicken breast
- 1 tsp ground cumin
- 14 oz canned crushed tomatoes
- 4 ¼ cups chicken stock
- 8 ¾ oz canned black beans
- 5 ¼ oz canned sweet corn
- Salt, Pepper
- Vegetable oil (for frying)
- Sour cream and cilantro (for serving)



### Utensils:

- Cutting board
- Knife
- Pot
- Tongs
- Frying pan
- Paper towels
- Fine sieve
- Ladle

### Directions

1. Dice the onion and mince the garlic. Finely chop the jalapeños. Cut the lime into wedges. Stack the tortillas and roll tightly together. Slice into thin strips, keeping as rolls if desired, and set aside.
2. Add vegetable oil to a pot over medium-high heat. Add chicken breast, season with salt and pepper, and fry for approx. 5 min. on each side, or until golden brown. Remove chicken from the pot. Add onion and garlic and cook until softened, approx. 4 min. Add cumin, tomatoes, and chicken stock and bring to a simmer. Add chicken back to the pot and let simmer for approx. 20 min., or until chicken is cooked through.
3. While the soup cooks, add some more oil to a separate frying pan over medium heat. Fry the tortilla strips in small batches until golden and crisp. Drain on a paper towel and season with salt.
4. Remove the chicken from the soup and shred using two forks. Drain and rinse the beans and corn. Add chicken, beans, jalapeños, and corn to the soup and simmer for another 8 min. Season to taste with salt and pepper. Ladle the soup into bowls and top with crispy tortillas, a dollop of sour cream, cilantro, and a lime wedge. Enjoy!