

Tortilla Soup



Ingredients

4 boneless, skinless Chicken breasts
4 tsp Chili powder - divided
2 tsp Garlic powder - divided
4 tsp Cumin - divided
2 tsp brown Sugar
Salt & Pepper - to taste
4 tbsp Olive oil
4 ears of Corn
16 cups Chicken broth
2 (15-oz) cans diced Tomatoes and green Chiles
4 (15-oz) cans fire-roasted Tomatoes
2 (15-oz) cans black Beans or Pinto beans – drained
Juice of 2 Limes - about 2 tbsp
2 med Onions – diced
2-4 Jalapeños - seeded and diced
6 tsp minced Garlic
2 bunches Cilantro - roughly chopped
Tortilla strips, sour Cream, Avocado - for topping

Instructions:

Pound chicken to ½” thickness.

Stir together ½ tsp chili powder, ½ tsp garlic powder, ½ tsp cumin, and brown sugar.

Drizzle 1 tbsp oil over chicken, rub onto both sides, then season with spice mixture and salt and pepper to taste on both sides.

Grill chicken over medium-high heat for 5-8 minutes on each side until cooked through, then dice chicken and set aside.

While chicken is cooking, rub corn all over with oil and season generously with salt and pepper.

Grill for about 8 minutes, turning often, until kernels begin to char a bit.

Use a sharp knife to cut kernels off of the cob.

In a large stock pot combine chicken broth, diced tomatoes and green chiles, fire roasted tomatoes, black beans (or pinto beans), lime juice, diced onions, jalapenos, garlic, grilled corn and remaining spices.

Bring to a boil, then reduce to a simmer and cook for 10 minutes.

Stir in chicken, cilantro, and salt and pepper to taste.

Serve with desired toppings.