

# Tortilla Soup with Chicken and Corn

*Start-to-finish: 40 minutes*

*Hands on time: 25 minutes*

*Serves 4 to 6*

## Ingredients

- 1 onion
- 3 cloves garlic
- 1/4 cup cilantro
- 2 limes
- 1 tablespoon chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon salt plus more for sprinkling
- Freshly ground black pepper
- 2 tablespoons olive oil
- One 15-oz can fire roasted diced tomatoes
- 4 cups chicken broth
- 3 cups shredded rotisserie chicken
- 1/2 cup frozen corn
- Corn chips
- Grated Monterey Jack cheese
- Ripe avocado, pitted, peeled, cubed
- Sour cream

## Method

1. On a large cutting board, chop the onion and garlic and transfer it all to a small bowl. Chop the cilantro and transfer it to a separate small bowl. Halve 1 lime, quarter the other and set them aside.
2. Heat a large saucepan over medium-high heat and add the oil. When it shimmers, add the onion and garlic, chili powder, cumin, 1/2 teaspoon salt and a few grinds of pepper and cook, stirring every now and then until the onion has softened, about 4 minutes. Add the tomatoes, broth and chicken and bring to a boil. Reduce the heat to low and simmer for about 15 minutes or until the flavors have blended. Add the corn and half the cilantro.
3. Squeeze the juice from one of the halved limes into the soup. Taste and add more lime, salt, pepper or chili powder if it needs it.  
Crumble about 1/3 cup corn chips into each heated bowl and ladle the hot soup over the top. Garnish the soup with cheese, avocado, sour cream and a sprinkle of the remaining cilantro with the lime quarters on the side for extra zing.

*Extra Hungry Kids?* Add 1 cup rinsed and drained canned black beans. *Adult Taste Buds?* Top adult portions with a sprinkle of cotija cheese and chipotle chili powder for a dash of cheesy heat.

*In the Glass:* Light and refreshing, a Pacifico beer is the way to go. I like that it's less filling than Corona; the better to eat more soup.