

Tortilla Soup

Recipe By Joy Devor



Cooking and Prep:  25
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

No matter how I plan it, I always have leftover chicken soup (all the “stuff” is gone) and pieces of chicken. I have tried numerous ways of disguising the chicken (chicken salad, chicken pot pie, putting the chicken on the grill, etc.), but I’ve found that the best method is to make a new soup with the chicken and soup. This tortilla soup is unique, delicious, and fun to eat.

Ingredients (9)

Main ingredients

- 1 onion, chopped
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1 tablespoon **Bartenura Olive Oil**
- 4 pieces of leftover chicken, cut into little pieces (you can also use turkey or meat)
- 1 quart/liter leftover chicken soup
- 1 jar salsa (mild or spicy)

1 cup frozen corn

1 teaspoon chili powder

1/2 teaspoon cumin

Start Cooking

Make the Soup

1. In a 4-quart/liter pot, sauté the onion and garlic in oil for two minutes. Add the chicken and cook for three minutes. Add the soup, salsa, corn, and spices. Let it come to a boil. Lower the heat and simmer for 15–20 minutes.

Tip:

It's fun when everyone can pick their own garnishes. Some suggestions include chopped scallions, sliced avocado, and cilantro sprigs. You can also make your own tortilla chips or strips. Simply cut a corn tortilla into strips, brush the strips with olive oil, and bake at 400 degrees Fahrenheit (200 degrees Celsius) for 10–12 minutes, until golden.