

Chicken Tortilla Soup



Chicken Tortilla Soup



Serves: 50



Prep & Cook Time: 55 minutes

Ingredients

1 cup (250 ml) canola oil
5 carrots, medium, diced
5 cups (500 g) celery, diced
10 cups (5 pcs) onion, diced
5 cloves garlic, minced
1/4 cup (60 ml) paprika
2 tbsp (30 ml) cumin, ground
1 tbsp (15 ml) clove, ground
1 tbsp (15 ml) ground mustard
4L (135 oz) dices tomatoes, canned
5L (20 Cups) chicken stock
1/2 cup (125 ml) fresh cilantro
3 Kg (106 oz) Reuven Fully Cooked Grilled Chicken Breast Strips Gluten Free, (Product Code 11803).
4 cups (700g) corn kernels, frozen or canned
5 cups (310g) black beans, canned
3 cups (750 ml) sour cream (Optional)
3 cups (750 ml) tortilla strips (optional)

Preparation Instructions

In a stockpot over medium heat, add canola oil, onion, celery and carrot. Cook over medium heat for 3-5 minutes or until onions are translucent. Add garlic and spices and continue to cook for 2-3 minutes. Stir in diced tomatoes and chicken stock and bring to a simmer for 30 minutes. Blend soup base until smooth and return to the pot over medium low heat. Stir in corn, cilantro, black beans and chicken breast strips, continue to simmer for 5-10 minutes. Serve with Sour cream, tortilla strips. (optional)

