

Homemade Chicken Tortilla Soup

Ingredients

- 2 Tbsp. olive oil (or butter)
- 1-2 large onions, chopped
- 2 cans (4oz) chopped green chiles
- 2 Tbsp. minced garlic
- 1 jalapeno pepper, chopped (optional)
- 2 tsp. ground cumin
- Pinch of coriander
- 1 can condensed tomato soup (with added water)
- 1 can (14.5 oz) petite diced tomatoes, plain variety
- 32 oz chicken broth
- 1 rotisserie chicken, shredded
- ¼ cup minced fresh cilantro
- ½ lime, squeezed
- Salt, sugar, and black pepper to taste
- Quesadilla cheese, tortillas, and more lime for serving

Directions

- Sautee onions in oil over medium heat, until tender.
- Add chiles, garlic, jalapeno, cumin, and coriander; cook until fragrant.
- Stir in tomato soup, diced tomatoes, and broth.
- Bring to a boil, then stir in chicken. Simmer, uncovered for 10 minutes.
- Add cilantro, lime juice, salt, and pepper. Adjust spices if necessary. Add a pinch of sugar if too salty, the sweetness of diced tomatoes varies from can to can.
- Serve with a cheesy quesadilla and extra lime wedges.

