

## The Best Ever Chicken Tortilla Soup in Just 30 Minutes

*serves 8 (makes approximately 16 cups)*

Active Time 20 Minutes

Total Time 30 Minutes

2 tablespoons extra virgin olive oil  
 1 pound boneless skinless chicken breasts, uncooked  
 ½ teaspoon kosher salt  
 ½ teaspoon fresh ground black pepper  
 1 teaspoon garlic powder  
 1 teaspoon onion powder  
 2 medium size jalapeños  
 1 red bell pepper  
 8 cups chicken stock  
 1 cup frozen corn  
 2 (15 ounce) cans petite diced tomatoes  
 1 (15 ounce) can black beans, drained and rinsed  
 1 (15 ounce) can yellow hominy, drained and rinsed  
 1 teaspoon ground cumin  
 1 teaspoon New Mexico chili powder  
 juice of 1 lime



Optional garnishes:

Colby Jack shredded cheese

Tortilla strips

Guacamole

Warm a large 8 quart stockpot over medium-high heat. Cut chicken into bite size pieces, add oil to warm pot. Add chicken and sprinkle with salt, pepper, onion and garlic. Stir occasionally.

Meanwhile, devein, deseed and mince jalapenos. Add to pot and stir to combine. Devein, deseed and chop red bell pepper into bite size pieces. Add to pot and stir to combine. Add chicken stock and scrape the bottom of the pan to release bit that have gotten stuck.

Add remaining ingredients (except garnishes) and stir to combine. Increase temperature to high, bring to a boil. Allow to boil for 10 minutes.

Top with garnishes if desired. Serve and enjoy.

Recipe developed by Donna Elick - [The Slow Roasted Italian](#)

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