

J. Rickards Winery



SPRING CHICKEN TORTILLA SOUP

Prep time: 10 min | Cook time: 50 min | Total time: 1 hr | 6 servings

Recommended wine pairing: *J. Rickards Muscat Blanc*

INGREDIENTS

2 boneless, skinless chicken breasts
2 white onions, chopped
4 celery stalks, chopped
4 carrots, chopped
6 garlic cloves, minced
2 jalapeño peppers, seeded and finely diced
2 14 oz cans petite diced tomatoes with juice
2 14 oz cans green enchilada sauce
2 quarts chicken broth
6 six-inch corn tortillas
1 bunch cilantro, chopped
1 ½ tsp cumin
1 ½ tsp coriander
salt and pepper to taste
2 Tbsp olive oil

OPTIONAL GARNISH

avocado
cilantro
green onions
shredded cheese
lime wedges
tortilla chips
sour cream

DIRECTIONS

- 1 Season chicken with salt and pepper. Place on baking sheet and roast in oven to 350°F for 45 minutes. Let cool, shred, and set aside.
- 2 Meanwhile, heat olive oil in a large pot and cook the chopped onion, carrots, and celery until translucent, about 15 minutes. Add garlic, cook until fragrant, about 5 minutes. Add peppers, cook until fragrant, about 5 minutes. Stir in cumin, coriander, and season with salt and pepper.
- 3 Add in the tomatoes, green enchilada sauce, and chicken stock. While bringing to a boil, cut tortillas in half, then cut lengthwise into ½ inch strips, add to soup and finish bringing to a boil. Then lower heat and simmer for 25 minutes. Add chicken, heat through and serve.
- 4 Serve with your preferred garnish toppings!