



TORTILLA SOUP

makes 6-8 servings

I N G R E D I E N T S

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| <ul style="list-style-type: none">• <i>three 32-ounce cans chicken broth or 12 cups Homemade Chicken Broth (page 216 of Magnolia Table)</i>• <i>1 vine-ripened tomato, cut into ½-inch dice</i>• <i>one 15.25-ounce can corn kernels, drained</i>• <i>¼ cup finely chopped red onion</i> | <ul style="list-style-type: none">• <i>1½ jalapeño (ribbed and seeded if desired), minced</i>• <i>½ teaspoon kosher salt</i>• <i>½ teaspoon freshly ground black pepper</i>• <i>one 5.4-ounce pouch Mexican rice mix, or a similar mix</i> |
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TORTILLA SOUP *(continued)*

I N G R E D I E N T S

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| <ul style="list-style-type: none">• <i>4 cups shredded meat from 1 store-bought rotisserie chicken or Perfect Roast Chicken (page 203 of Magnolia Table)</i>• <i>1 teaspoon ground cumin (optional)</i>• <i>½ cup chopped fresh cilantro</i>• <i>1 or 2 Hass avocado(s), pitted, peeled, and cut into ½-inch dice</i> | <ul style="list-style-type: none">• <i>one 13-ounce bag tortilla chips, crushed</i>• <i>2 cups grated mozzarella cheese (about 8 ounces)</i> |
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TORTILLA SOUP *(continued)*

I N S T R U C T I O N S

- 1. In a large soup pot, combine the broth, tomato, corn, onion, jalapeño, salt, and black pepper. Bring to a boil over medium-high heat. Reduce the heat and then add the shredded chicken. Simmer until heated through.*
- 2. Stir the rice mix into the soup. Add the cumin (if using) and simmer for 15 minutes to cook the rice and let the flavors meld.*
- 3. Place the cilantro, avocado, crushed tortilla chips, and mozzarella in separate serving dishes. Ladle the soup into bowls and pass the garnishes at the table.*
- 4. Store leftover soup in a covered container in the refrigerator for up to 4 days.*