
Smoked Chicken Tortilla Soup

The Essential Southern Living Cookbook

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 20 minutes

New Mexico chile powder is a single powder made from grinding dried New Mexico chilies and should not be confused with chili powder, which is a seasoning blend.

1 large onion, diced
1 large jalapeno pepper, seeded and chopped
3 tablespoons olive oil
3 cloves garlic, chopped
8 cups chicken broth
1 can (15.25 ounces) whole kernel corn, drained
1 can (15 ounce) black beans, drained
1 can (14.5 ounce) fire-roasted diced tomatoes
1 can (14.5 ounce) diced tomatoes with chilies
3 tablespoons ground cumin
1 1/2 tablespoons New Mexico chile powder
1 1/2 teaspoons table salt
1 teaspoon Worcestershire sauce
5 cups rotisserie chicken (from two chickens)
tortilla strips (for topping)
avocado slices (for topping)
lime slices (for topping)
crumbled queso fresco (for topping)

In a Dutch oven over medium-high heat, cook the onion and jalapeno pepper in hot oil, stirring often, for 5 to 6 minutes. Add the garlic. Cook for 1 to 2 minutes.

Stir in the broth, corn, black beans, fire-roasted tomatoes, tomatoes with chilies, cumin, New Mexico chile powder, salt and Worcestershire sauce. Bring to a boil. Reduce the heat and simmer for 40 minutes.

Remove from the heat. Stir in the chicken. Let stand for 10 minutes before serving.

Serve with the desired toppings.

Yield: 8 to 10 servings

Soup, Stew and Chili

Per Serving (excluding unknown items): 1458 Calories; 58g Fat (35.7% calories from fat); 86g Protein; 150g Carbohydrate; 34g Dietary Fiber; 0mg Cholesterol; 9688mg Sodium. Exchanges: 8 1/2 Grain(Starch); 6 1/2 Lean Meat; 2 1/2 Vegetable; 8 1/2 Fat; 0 Other Carbohydrates.