



## Tortilla Soup with Crisp Tortillas and Avocado Relish

*Makes about 9-10 cups*

### Tortilla Soup Ingredients

- 1 Tbsp olive oil
- 1/2 white onion (or red or brown if that is all you have)
- 28oz can Muir Glen fire roasted tomatoes
- 6 peeled, coarsely chopped garlic cloves
- 1 fresh jalapeno pepper seeded and coarse diced
- 2 chipotle chilis in adobo sauce (I always keep these in my refrigerator in a jar and use them when I need them, they keep a loooooong time. I didn't even bother to chop them.)
- 15-ounce bag white corn tortilla chips with salt. Get cheap ones and save about 3 cups for serving.
- 4 cups chicken stock (Better Than Bouillon is my go to)
- 4 cups water
- 1/2 teaspoon dried oregano, crumbled (if you have it-I did not use it)
- 1.5 lbs. boneless skinless chicken thighs

### Avocado Relish Ingredients

- 2-3 ripe California avocados
- 2 small vine-ripened tomato
- 2/3 cup finely chopped white or red onion (about 1/2 onion)
- 1 to 2 fresh serrano chilies chili of preference or hot sauce (I used zero extra spice)
- Lots of chopped fresh cilantro, at least a half bunch
- 2 teaspoons fresh lime juice
- 3/4 teaspoon sea salt
- 1/2 teaspoon fresh ground black pepper

### Instructions

#### Chicken:

You can use store bought roasted chicken or roast chicken breasts or roasted chicken thighs. I happened to have a package of raw boneless skinless thighs that I put in the soup to cook along with everything else. Once cooked, and before pureeing, I took the pieces of chicken out and shredded the meat. Turns out the chicken flavored the soup nicely and this was easy and quick. The dark meat is never dry.

### Soup:

Heat oil in a large heavy soup pot. Coarsely chop onion. Sauté salt, garlic & onion until soft. Add can of tomatoes, roughly diced jalapeño and cook a bit and add 4 cups chicken broth. At this point I added the raw chicken thighs and let them simmer for 15 minutes. Then remaining 4 cups of water. When hot throughout and the thighs are cooked, remove the chicken pieces from the soup and set aside. Add handfuls of tortilla chips - crush them in your fingers as an add in\*. When the pieces of tortilla chips have softened turn off the heat. Using an immersion blender, blend everything into a puree. The thickness of soup should be to your preference. The chips serve as a thickening agent. If necessary, add more salt or pepper. It turns out I used most of the 15-ounce bag of chips but reserved about 3 cups to serve with the soup. Shred the chicken meat and add it back to the soup pot after you puree everything else.

\* Whatever tortilla chips you didn't use for the soup, crush up and sprinkle on the soup when you serve it!

### Make relish while soup is simmering:

Halve avocados, remove pits and cube flesh (recipe says 1/4-inch dice) and finely chop tomato. If using chilis, finely chopped and add to avocados and tomatoes. Also finely chop 1/2 onion (white or red). Finely chop a ton of cilantro. In a bowl gently stir together avocados, tomato, onion, chilies, and remaining relish ingredients until combined well. I added extra lime. Salt to taste.

### Serve:

Pour soup in each bowl, making sure to include chicken. Add a scoop of avocado relish, crumple up a small handful of chips on top (hearty!). Serve with lime wedges, a salad and sweet corn as a side. Also put lime wedges, hot sauce, salt and pepper on the table.

Rachel wrote that this is embarrassingly easy, but I love embarrassingly easy!