

CHICKEN TOMATILLO SOUP

Serving Size: 4

INGREDIENTS

- 3 quarts chicken stock
- 1 large russet potato, peeled and chopped into ½ inch pieces
- 1 cup shredded cooked chicken
- 4 tomatillos, husked, rinsed and cut into quarters
- 1 jalapeño chile, halved and seeded
- ½ small yellow onion peeled and chopped
- ½ bunch cilantro
- salt to taste
- tortilla chips, diced onion, diced avocado and more cilantro for serving



METHOD

1. Bring the chicken stock to a simmer, uncovered.
2. Add potato and cook until tender, about 10 - 12 minutes.
3. Add chicken and warm over medium for about 5 - 7 minutes.
4. Place tomatillos, jalapeño, onion, and cilantro in a blender, blend until smooth.
5. Stir puréed tomatillo mixture into warm soup, add salt to taste.
6. Serve garnished with diced avocado, diced onion, tortilla strips and chopped cilantro.

