

CopyCat California Pizza Kitchen Sedona White Corn Tortilla Soup

Ingredients

3 tablespoon olive oil
7 corn tortillas cut into squares
1 1/2 tablespoon garlic minced
2 tablespoon white onion minced
1 1/2 teaspoon jalapeno pepper minced
1 pound white corn kernels
1 1/2 pounds tomatoes chopped
1/3 cup tomato paste
2 1/2 teaspoons cumin
1 tablespoon kosher salt
1/8 teaspoon ground white pepper
1/2 teaspoon chili powder
1 1/2 cup water
1 quart chicken stock
24 blue corn tortilla chips (optional garnish)
2 cup shredded cheddar cheese
1/2 cup cilantro chopped

Directions

Over medium-high heat, fry tortilla squares in olive oil until they begin to crisp and turn a golden yellow. Add garlic, onion and jalapeno; cook 1 to 2 minutes, until onion becomes translucent.

Add half the corn along with all other ingredients (except garnishes), reserving other half of corn to be added at the end. Bring the soup to a low, even boil. Boil for 5 minutes. Remove soup from heat.

Use a hand-held propeller blade processor to process in batches to the consistency of a course puree. You can also process in batches in a blender. Return the soup to the burner and add the reserved corn.

Bring the soup to a boil once again being extremely careful to avoid scorching or burning the soup. Serve, garnished with blue corn tortilla chips, cilantro and sharp cheddar cheese.