

CopyCat Chick-fil-A Chicken Tortilla Soup

Ingredients

2 tablespoons olive oil
1/2 medium white onion chopped
2 cloves garlic minced
2 teaspoons ground cumin
2 teaspoons dried oregano
2 teaspoons salt
1 teaspoon pepper
30 ounces canned cannellini beans pureed (2 cans)
15 ounces canned cannellini beans drained and rinsed
15 ounces canned diced tomatoes drained
4 ounces canned green chilies
15 ounces canned creamed corn
15 ounces canned whole kernel corn
15 ounces canned black beans
1 whole rotisserie chicken shredded
tri-color tortilla strips for serving
lime juice for serving

Directions

Heat the oil in a medium or large stock pot over medium heat.

Add the onions and garlic and sauté until the onions are translucent.

Add the seasonings and stir.

Add the remaining ingredients (except for the tortilla strips and lime juice) to the top and mix to combine. Reduce the heat to a simmer, cover, and cook for 30 to 45 minutes.

Serve with tri-color tortilla strips and a squeeze of lime

juice.