

CopyCat TGI Fridays Chicken Tortilla Soup

Ingredients

2 teaspoons Olive Oil or Vegetable Oil
1 medium Onion chopped
4 cloves Garlic peeled and minced
1 – 2 medium Jalapeño Peppers seeds and ribs removed, chopped fine
1/2 medium Green Pepper seeds and ribs removed, chopped fine
4 small boneless, skinless Chicken Breasts or Chicken Thighs
2 cups frozen Corn Kernels
1/2 cup Dry White Wine (or 1/2 cup Water)
2 teaspoons Cumin
1 teaspoon Chili Powder
1/4 teaspoon Cayenne Pepper
Four 14-ounce cans Chicken Broth
Two 14-ounce cans Diced Tomatoes
Two 8-ounce cans Tomato Sauce
Salt and freshly ground Black Pepper to taste
1 cup Tortilla Strips to top
1 Avocado pitted and sliced thin, to top
1 cup shredded Cheddar Cheese and/or Monterey Jack Cheese to top
Sour Cream to top

Directions

Place a large cooking pot over medium heat. Add oil.

When oil is hot and shimmering, add prepared onion, garlic, jalapeño and green pepper. Sauté until soft and fragrant.

Add chicken, corn, wine or water, cumin, chili powder, cayenne pepper chicken broth, tomatoes and tomato sauce to the pot. Bring to a boil (increase heat slightly, if needed).

Cook for about 15 minutes.

Remove chicken. Place on a work surface and shred (Use two forks to pull the chicken apart or other method, of choice). Return shredded chicken to the pot.

Reduce heat, if needed to get soup to a low simmer. Cook for an additional 45 minutes.

Taste. Add salt and pepper, to taste.

Serve, hot, topped with tortilla strips, avocado, cheese and/or sour, if desired or, better, serve topping on the side so everyone can top their soup to their own liking.