

MaxsChilePepperBlends.Com

Chile peppers just make life better. They sizzle, they brighten, and they enliven everything.

CHUNKY TORTILLA SOUP

An easy first course. To make this a main-course, double the soup. For the cooked chicken in the ingredient list, buy a rotisserie chicken from the market. Other possible garnishes to serve are chopped green onions and crema or sour cream.

4 servings

- 2 tablespoons olive oil
- 1 cup chopped white onion,
- 1 cup coarsely broken baked tortilla chips (about 24 chips)
- ½ cup chopped fresh cilantro
- 3 large garlic cloves, chopped
- 3 cups low-salt chicken broth
- 1 1/2 cups chopped canned tomatoes with juice
- 1 1/2 cups coarsely torn cooked chicken
- 2 teaspoons ground cumin
- 2 teaspoons Max's Ancho chile blend
- 1 teaspoon Max's Guajillo chile blend
- Kosher salt
- Freshly ground black pepper
- Coarsely grated Monterey Jack cheese
- Diced avocado

Heat the oil in a heavy large saucepan over medium-high heat. Add the onion, tortilla chips, cilantro, and garlic. Sauté until the onion starts to soften, about 2 minutes. Add broth, tomatoes, chicken, cumin, Max's ancho chile blend, and Max's guajillo chile blend. Bring the soup to a simmer, stirring occasionally. Reduce the heat to medium-low and simmer 3 or 4 minutes for flavors to blend. Season the soup to taste with salt and pepper. Ladle soup into bowls. Serve, passing cheese and avocado and crema.

Try all of our exotics blends!

- Bell Pepper Extra Mild Chile Pepper Blend
- Ancho Mild Chile Pepper Blend
- Guajillo Medium Chile Pepper Blend
- Arbol Sesamee Spicy Chile Pepper Blend
- Chipotle Very Spicy Chile Pepper Blend

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