



Chicken, Chorizo and Tortilla Soup

Servings: 4-6 | Prep Time: 20 Min. | Cook Time: Simmer for 10-12 Min.
Serving Suggestions: Ladle soup into shallow bowls and top each bowl with a generous handful of crushed tortilla chips and cheese.
Garnish with green onions, cilantro, or sour cream.

Ingredients:

- 1 pound ground, chorizo sausage
- 1 pound boneless, skinless chicken breast, cut in 1/2" cubes
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon butter
- 3 cloves garlic, smashed
- 1 red bell pepper, chopped
- 1 medium onion, chopped
- 6 small red potatoes, diced
- 1 (15-ounce) can dark red kidney beans, drained
- 2 teaspoons hot sauce (We use Ta'Patio)
- 1 (15-ounce) can Ro-Tel tomatoes with green chilies
- 6 cups chicken stock (we use Better than Bullion)
- 2 cups shredded pepper jack or smoked cheddar cheese
- 2 cups crushed tortilla chips (plain or flavored)



Instructions:

- Preheat large soup pot over medium-high heat and brown chorizo. When chorizo is completely browned remove from pan.
- Add olive oil and butter to the grease left from the chorizo, add diced chicken pieces and brown chicken for 2 minutes.
- Add peppers, onions and potatoes and cook for 5 minutes.
- Add the chorizo and garlic to the soup pot. Then stir in hot sauce, tomatoes, and canned beans; do NOT drain off any of the liquid from the tomatoes or beans.
- Add chicken stock and bring soup to a bubble. Reduce heat and simmer until potatoes are tender 10 to 12 minutes.

