

Tortilla Soup

Ingredients

- 3 cups SANTITAS® Cilantro Lime, broken
- 1 jar SANTITAS® Mild Salsa
- 1 roasted chicken
- 1 can (12 oz) crushed tomatoes
- 1 can (12 oz) diced tomatoes with green chiles
- 1 qt chicken broth
- 1 avocado, diced
- 1 cup grated cheddar cheese
- Cilantro leaves, to garnish
- Lime juice, to garnish



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

How to make it

1. Remove the meat from the chicken, pulling it into shreds and set aside. Reserve the bones and skin.
2. Place the bones and skin in a small sauce pot, add 5 cups of water, bring to a boil and then lower heat and simmer for one hour, then strain and discard the bones.
3. In a sauce pot, combine the broth, Santitas salsa, diced tomatoes with green chiles and one cup of the tortilla chips, bring to a boil and simmer for 20 minutes, stirring frequently with a whisk to break of the tortilla chips. Season to taste with salt and pepper.
4. Divide the chicken meat, avocado, cheese and broken SANTITAS® Cilantro Lime Tortilla Chips into 4 bowls. Ladle the broth into the bowls and garnish with cilantro leaves and a lime wedge and serve immediately.

Made with



SANTITAS® Cilantro Lime