

MINITACO TORTILLA SOUP POSADA



Spicy chicken tortilla soup with crispy Chicken Mini Tacos and garnished with chopped cilantro. Yield: 4 Servings

Ingredients:

2 Per Serving	Chicken Mini Tacos [#0251020], Prepared According to Package Directions
2 Tbsp.	Vegetable Oil
¼ Cup	Red Onion, Diced
1 Tbsp.	Garlic, Minced
1 – 14 Oz. Can	Tomatoes, Diced
3 Cups	Chicken Broth
2 Tbsp.	Taco Seasoning
1 Each	Chicken Breast, Poached & Diced
¼ Cup	Black Beans, Drained
¼ Cup	Corn Kernels
¼ Cup	Green Chiles, Diced
Garnish	Cilantro, Chopped

Directions:

- 1. In a medium saucepot, heat up the vegetable oil on medium heat.
- 2. Add in the red onion and garlic, then cook for 1-2 minutes, or until the onions are translucent.
- 3. Pour in the tomatoes, chicken broth and taco seasoning, then bring it up to a simmer.
- 4. Stir in the chicken breast, black beans, corn kernels and green chiles, then simmer for 6-8 minutes, or until the soup has reduced.
- 5. Ladle the soup into a bowl, top with a Chicken Mini Taco and garnish with cilantro.

