

untagged, needs pic, incomplete



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Tortilla Soup

Date added: 2023/03/19

Ingredients

For Roasting Chicken

- 2 Chicken Breast (~500g)
- 1+½ tsp Cumin
- 2 tsp Chili Powder
- ½ tsp Garlic Powder
- ½ tsp Onion Powder
- ½ tsp Salt
- 1 tbsp Neutral Oil
- Fresh Ground Black Pepper

For Soup

- 2 tbsp Olive Oil
- 1 Very Large Onion Diced (~400g)
- 1 Pablano Pepper Diced
- 1 Red Bell Pepper Diced
- 1 Green Bell Pepper Diced
- 1 Jalapeno Diced

Method

1. Roast Chicken
 1. Preheat oven 375°f
 2. In a shallow baking dish, toss breasts in oil, then sprinkle spice mixture to evenly coat both sides
 3. Bake for ~20 minutes, flipping half way through, until 158°f internal which will carry over to 165°f.
 4. Leave on a cutting board to rest while you begin on the soup.

Notes

Inspired by: <https://www.thepioneerwoman.com/food-cooking/recipes/a11528/chicken-tortilla-soup/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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