

SANTITAS® Sopa De Tortilla





Ingredients

- 1 Ancho chile pepper
- 2 tbsp Olive oil
- 1 Onion, diced
- 2 Cloves garlic, minced
- 1 can (15oz) Diced tomatoes (with juice)
- 8 cups Reduced-sodium chicken broth, divided
- 1/2 tsp Dried oregano
- 1/2 tsp Salt
- 1/2 tsp Black pepper
- 3 cups Shredded rotisserie chicken
- 5.5 oz (half an 11-oz bag) SANTITAS® Yellow Corn
- 2 cups Shredded Monterey Jack cheese
- 1 Avocado, peeled, halved, pitted and diced
- 1/2 cup Sour cream
- 1/4 cup Packed cilantro leaves
- Lime wedges, for serving

How to make it

1. In small skillet set over medium-high heat, toast ancho chile, turning occasionally, for 5 to 8 minutes or until fragrant and lightly charred in spots. Let cool completely. Discard stem and seeds.
2. Into large saucepan set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 5 to 8 minutes or until starting to soften. Stir in tomatoes, 1/2 cup broth and ancho chile; bring to a boil. Cook, stirring occasionally, for 5 to 8 minutes or until ancho chile softens.
3. Transfer ancho chile and broth mixture carefully to blender. Cover top with kitchen



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	50 minutes	65 min	6

Made with



SANTITAS® Yellow Corn

towel; purée until blended and smooth. Return to saucepan over medium heat.

4. Add remaining broth, oregano, salt and pepper; bring back to a boil. Reduce heat to medium-low. Cook, stirring occasionally, for 15 to 20 minutes or until flavors are married. Stir in chicken; bring back to a boil. Cook, stirring occasionally, for 3 to 5 minutes or until chicken is heated through.
5. Ladle soup into bowls. Divide SANTITAS® Yellow Corn Tortilla Triangles among bowls and top with cheese, avocado, sour cream and cilantro. Serve with lime wedges.