

Chicken Tortilla Soup



FOODSERVICE

SERVING SIZE: 50

Ingredients

- 2 5/8 fluid ounces Water
- 3 1/8 cups Diced Onion
- 2 1/8 cups Red Pepper, Diced
- 2 1/8 cups Poblano Chilies, Diced
- 1 cup Anaheim Chilies, Diced
- 2 1/8 tablespoons Minced Garlic
- 1/2 teaspoon Chili Powder
- 1 teaspoon Black Pepper
- 2 1/8 tablespoons Salt
- 1 tablespoon Cumin
- 2 tablespoons Sazon
- 3 1/8 quarts Organic Free Range Chicken Broth
- 2 quarts **Furmano's Petite Diced Tomatoes**
- 7 5/6 cups **Furmano's Black Beans**, Drained
- 6 each Grilled Chicken Breast, Shredded
- 1/2 cup Cilantro
- As Needed Fried Tortilla Strips

In This Recipe



Black Beans, Low Sodium - Bella Vista



Black Beans in Brine



Petite Diced Tomatoes In Juice

Preparation

1. In a large pot, heat Olive Oil over medium heat.
2. Add Onion, Red Pepper, Poblano Chili, Anaheim Chili, and Garlic. Saute for 6 minutes.
3. Add Chili Powder, Black Pepper, Salt, Cumin, and Sazon. Saute for 4 minutes.
4. Add Chicken Broth, Furmano's Petite Diced Tomatoes, Furmano's Black Beans, Shredded Grilled Chicken, and Furmano's Yellow Corn, then heat to 165*
5. Stir in Cilantro just before service and top with Fried Tortilla Strips.