

Nordstrom Crispy Tortilla Soup

2 T vegetable oil
3 cloves garlic, minced
1 yellow onion, finely chopped
3 cups finely chopped, peeled carrots
1 ½ cups finely chopped celery
2 t ground cumin
Pinch of cayenne pepper
2 t dried oregano
98 oz of low-sodium chicken broth
1 can (15 oz) cooked navy beans (red kidney beans) drained and rinsed
1 ½ lbs boneless, skinless chicken breasts
1 can (14.5 oz) diced tomatoes in juice
1 cup frozen corn kernels (or canned rinsed and drained)
1 t Tabasco sauce
2 t Worcestershire sauce
Kosher salt
Freshly ground pepper

Garnish:

About ½ cup sour cream
4 cups coarsely crushed tortilla chips
2 ripe avocados, diced
½ bunch fresh cilantro
2 limes, cut into wedges

In an 8-quart stockpot over medium heat, warm the oil and swirl to coat the bottom of the pan. Add the garlic and sauté until fragrant, less than 1 minute. Add the onion and sauté, stirring occasionally, until the onion begins to brown, 8 to 10 minutes. Add the carrots, celery, cumin, cayenne, and oregano and cook, stirring frequently, until the vegetables have softened, 6 to 8 minutes. Add the broth and the beans, bring to a boil, reduce heat to low, and simmer for 30 minutes. Add the chicken breast, turn off the heat, and cover the pot. Let the chicken sit in the hot broth until it is cooked through but still juicy, 15 to 20 minutes, depending on the size of the breasts.

Using tongs or a slotted utensil, transfer the chicken to a cutting board. Add the tomatoes with juice and the corn to the soup and bring it back to a simmer. While it is heating, cut the chicken into small cubes. Add the Tabasco sauce and Worcestershire sauce to the soup, season to taste with salt and pepper, and then add the cubed chicken and heat through.

While the soup is cooking, prepare the garnish. Place a dollop of sour cream in the center of each bowl and top with ½ cup crushed tortilla chips and avocado. Fill each bowl with soup and garnish with cilantro. Serve immediately. Put a lime wedge on the plate to be added to taste.

Mom's tip: tortilla option – cut corn tortillas into thin strips and put in hot oil until crispy to give a different look and texture.