

Choco Fever Dream

Creamy Chicken Tortilla Soup – Easy Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 corn tortillas, cut into strips
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1-2 chipotle peppers in adobo, minced
- [ ] 1 tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] Juice of 1 lime
- [ ] ½ cup shredded Monterey Jack cheese
- [ ] Fresh cilantro, chopped (optional)
- [ ] Salt and pepper to taste

Instructions

1. In a large pot, heat a drizzle of oil over medium heat. Add the onion and garlic, sauté until fragrant and translucent, about 3-4 minutes.
2. Stir in cumin, smoked paprika, and minced chipotle; cook for another minute to release their aroma.
3. Add the diced chicken and broth. Bring to a gentle boil, then reduce to a simmer. Cook until the chicken is just cooked through, about 8-10 minutes.
4. Lower the heat and whisk in the heavy cream. Add lime juice, then season with salt and pepper. Let the soup warm through without boiling.
5. While the soup rests, toast tortilla strips in a dry skillet until golden. Ladle soup into bowls, garnish with tortilla strips, shredded cheese, and cilantro if desired.

Nutrition per serving

420 kcal	30 g	25 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra smoky depth, add a small piece of chipotle adobo sauce.
- If you prefer a thicker soup, stir in a teaspoon of flour before adding cream.
- Adjust the lime at the end for a brighter finish.