Chicken Tortilla Soup

Make-ahead · Serves a crowd · Serves 8–10

Ken's note: TBD

Ingredients

- 2 Tbsp butter
- 1 onion, chopped
- 1 jalapeño, minced (seeded if you want it milder)
- 1¼ tsp garlic powder
- 3½ cups chicken broth, plus 2 cups more later
- 1 (28-oz) can fire-roasted diced tomatoes
- 1 tsp cumin
- ½ tsp black pepper
- 1 small can chopped green chiles
- 1 lb frozen corn
- 1 or 2 green onions, sliced
- 2 cups cooked chicken, shredded
- 2 cups water
- 1 can kidney beans, rinsed and drained
- 1¾ Tbsp sugar
- A handful of chopped fresh cilantro
- Juice of 1 lime
- Salt

Method

1. Sauté the onion and jalapeño in the butter until the onion is tender; add the garlic powder. Stir in 3½ cups of the broth, the tomatoes, cumin, pepper, and green chiles, and simmer 15 minutes.
2. Add the corn, green onions, chicken, the remaining 2 cups broth, the water, beans, sugar, and cilantro. Simmer 10–15 minutes more. Add the lime juice, then taste and salt at the end.
3. **Garnishes:** shredded cheese, a dollop of sour cream, tortilla chips.