Chicken Corn Tortilla Soup

Prep Time: 20 minutes

Vegetable or Corn oil for basting plus 2 tbsp
3 ears corn on the cob
1 jar roasted red peppers, 12 oz.
1 lb chicken breast, cut into 1 x 2 inch pieces, removing tendons as needed
1 tsp poultry seasoning
1 tsp cumin
Salt and Pepper to taste
1 medium yellow onion
3 cloves garlic, minced
1-2 chipolte in adobo, chopped (available in small cans in the Mexican/Spanish food section of market)
1 can diced tomatoes, 28 oz
1 can of tomato sauce, 8 oz
3 cups chicken broth
2-3 cups blue corn tortilla chips, lightly crushed to large pieces
1 cup shredded cheddar cheese

Garnishes:
¼ cup red onion, chopped
1-3 tbsp cilantro, chopped
1 ripe avocado, diced, tossed with 1 tbsp lemon juice
Sour cream

Heat grill pan to medium and a soup pot to medium high. Lightly rub corn with oil and place on grill pan (this can also be done on an outdoor grill). Char for 5-10 minutes, turning occasionally. Remove and cool. Slice corn of the cob and reserve.

Place remaining oil in soup pot and add chicken. Season with poultry seasoning, cumin, salt and pepper. Lightly brown on all sides. Add onion, garlic and chipotle peppers. Cook vegetable with chicken 5-7 minutes to soften. Add tomatoes, tomato sauce and chicken broth. Bring to bubble, then reduce heat to medium low.

Add removed corn to soup. Chop roasted red peppers and stir into soup.

Before serving, place a handful of crushed blue corn tortilla chips in the bottom of individual soup bowls. Spoon soup over chips. Serve immediately and top with cheddar cheese and any or all of the garnishes listed.

Serves 4 Meal, 4-6 appetizer

Serve with a bottle of Auriga Zinfandel, a loaf of crusty French bread and large green salad.

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