



# Sopa de Tortilla

**SERVINGS** 6  **PREP TIME** 45 min **COOK TIME** 1 hr 15 min

## INGREDIENTS

- 1 chicken breast (with bone)
- 2 cloves garlic, chopped
- ½ onion, chopped
- 6 tomatoes, peeled, seeded and diced
- 2 pasilla chili peppers, cut into strips
- 1 teaspoon chicken stock powder
- 3 leaves épazote (Mexican tea), thoroughly washed and dried.
- 1 stalk celery, finely chopped
- ½ bunch cilantro, finely chopped
- 1 bay leaf
- ½ teaspoon oregano
- 4 tablespoons olive oil
- 5 tablespoons sunflower oil
- **4 La Fe Tortillas**
- 8 oz. panela cheese, diced (traditional mexican cheese)
- 1 small avocado, diced
- 4 pasilla chili peppers, fried
- 2 tablespoons creme fraiche (or sour cream)
- 2 limes
- Salt & Pepper

## DIRECTIONS

1. Cook the whole chicken breast with the bone in 6 cups (1,5 l) of water for 30 minutes after boiling point is reached.
  2. Halfway through cooking, season with chicken stock powder, épazote, celery, half of the cilantro, bay leaf and oregano.
  3. Remove the cooked chicken, shred and set aside. Reserve the broth.
  4. Cut the tortillas into thin strips.
  5. In a skillet, heat the sunflower oil and fry the tortilla strips very quickly in very hot oil. Mix well, being careful not to burn them.
  6. Remove them from the oil and place them on paper towels to remove excess fat.
  7. In the same oil, fry the 4 pasilla peppers over medium heat and set aside.
  8. In a Dutch oven, heat olive oil and sauté the garlic and onion until translucent.
  9. Add the tomatoes and 2 pasilla peppers cut into strips. Mix well.
  10. Cook covered on low heat for 10 minutes.
  11. Liquefy with a little broth and mix for 3 minutes (the mixture must be fluid).
  12. Push the mixture through a chinois strainer (fine sieve strainer) and pour it directly into the reserved chicken broth.
  13. Cook over low heat until thickened.
- To serve**
14. At the bottom of a bowl (or a hollow dish), add the equivalent of a julienned tortilla and pour the broth over. Add a little chicken breast, cubes of cheese, avocado and 1 fried pasilla pepper.
  15. Serve the soup and garnish with cream and the remaining cilantro.
  16. Season with freshly squeezed lime.