

Chicken Tortilla Soup

3 lbs chicken breast diced

48 ounces chicken broth

2 16 ounce jars CaBoom! Picante Sauce

3 TBS CaJohns Jalapeno-Cilantro Blend

1 lb Frozen corn

Shredded cheese (to garnish)

Tortilla strips (to garnish)

Combine the chicken broth and the salsa in a stockpot with 2 TBS of the spice blend. Start to heat over medium heat. Place the chicken in a skillet over medium heat, season the chicken with 1 TBS of the spice blend. Lightly cook the chicken pieces until they turn white all over. Be careful not to over cook as they will finish cooking in the soup. Add the cooked, diced chicken to the stockpot and bring to a boil. Stir in the frozen corn. Return to a boil.

Turn off heat and serve.

Place a bit of shredded cheese and a few tortilla strips on the soup before serving.