



# Smoky Chile Tortilla Soup

## The Chiles

- 4 Guajillo Chiles
- 3 Ancho Chiles
- 1 Chipotle Chile
- 4 Cups Water

## Instructions

1. Toast the dried chiles for 15-20 seconds in a medium-high heat skillet or until slightly puffed up. Work in batches if necessary.
2. Soak the chiles in a bowl with 4 cups of boiled water for 10-15 minutes, then remove and dry on a paper towel.



# Smoky Chile Tortilla Soup (continued)

## Achiote-Spice Chicken

- 2 Chicken Breasts
- 1 Tbsp Achiote Paste
- ½ Tbsp Ancho Chile Powder
- ½ Tbsp Cumin
- ½ Tbsp Coriander
- 1 Tbsp Avocado Oil
- Salt and Pepper to taste

## Instructions

1. Preheat oven to 425 F.
2. Combine seasoning, mix together until a paste is formed, and rub on chicken breasts. Marinate chicken in the achiote seasoning for at least 15 minutes.
3. Cover baking sheet in parchment and bake for 45 minutes or until chicken is cooked through.
4. Let rest until cool enough to touch, then pull apart (two forks works well).



## Smoky Chile Tortilla Soup (continued)

### The Soup

- 4 Large Tomatoes
- 2 Tbsp Avocado Oil
- 1 Onion, finely chopped
- 4 Cloves of Garlic, minced
- 1 Bunch of Cilantro, finely chopped
- 1 Bunch of Thyme, finely chopped
- 4 Cups Poultry-Based Bone Broth

### Instructions

1. Heat a large skillet over medium-high heat and add the tomatoes for 10 minutes, or until charred.
2. Heat 2 Tbsp of avocado oil over medium-low heat and add the onion and heat until the onion begins to sweat. Add the garlic and salt and pepper, then continue to cook until the onion is translucent.
3. Add the tomatoes and herbs. Once the tomatoes have begun to lose their structure, add the chiles and the bone broth.
4. Bring to a boil, then allow to reach a quiet simmer. Allow the soup to simmer at least 10 minutes, then blend (preferably with a stick or emulsion blender).



## Smoky Chile Tortilla Soup (continued)

### The Topping

- 4 Siete Foods Cassava & Chia Tortillas, cut into thin strips
- Achiotte Pulled Chicken
- 1 Avocado, diced
- 1 Fresno or Serrano Chile, seeded, stemmed, and deveined (optional)
- Handful of Cilantro (optional)
- 1 Radish, cleaned, thinly sliced (optional)
- 200 ml Crema (optional)

### Instructions

1. Preheat the oven to 375 F. Add the tortilla strips to a parchment lined baking sheet. Bake for 5-10 minutes, or until strips are crispy.
2. Add the chicken and the crispy tortilla strips to the soup. Garnish with chiles, cilantro, crema, and/or avocado.