

Mexican Chicken Tortilla Soup Recipe

Ingredients

- 1lb Boneless, Skinless Chicken Thighs
- 10 Cups Water
- 1 Large Yellow Onion, Diced
- 2 Celery Stalks, Chopped
- 2 Sweet Potatoes, Diced
- 2 Green Peppers, Chopped
- 1 Teaspoon Cumin
- 2 Tablespoons Better Than Bouillon
- 1 Teaspoon Dried Oregano
- Salt and Pepper

Instructions

This is a super easy recipe to make. Add all the ingredients to a large soup pot. Bring to a boil, then reduce to medium/low heat for about 45 minutes, or until the veggies are soft and chicken thighs are fully cooked. Remove chicken thighs, shred them, and place them back in the pot. Discard bay leaves and season with more salt and pepper to taste.

Top with your favorite Mexican-style toppings and bon appetit!