



Chicken Tortilla Soup Recipe

Preparation Time	10
Cooking Time	11
Serving Size	8

Ingredients:

- 2 Tbsp oil
- 1/2 cup onion, red, chopped
- 1 Tbsp garlic, minced
- 300 g chicken, breast fillet, cut into 1/2-inch cubes
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 5 cups water
- 1 pc chicken bouillon cube
- 1 tsp chili powder
- 1 tsp cumin
- 1 tsp oregano, ground
- 1/2 tsp pepper, black
- 2 Tbsp cornstarch, dissolved in 2 tablespoons water
- 1 cup DEL MONTE Whole Kernel Corn (432g), drained
- 1 cup red kidney beans, canned, drained
- 1 1/2 cup tortilla chips
- 1/4 cup cilantro, leaves only

Preparation:

- 1 In a pot, sauté onion until translucent, add garlic and sauté until aromatic.
2. Add chicken and sauté until almost dry. Add DEL MONTE Original Style Tomato Sauce, water, and chicken bouillon cube then mix.
3. Add chili powder, cumin, oregano, and pepper then mix and simmer. Add cornstarch slurry.
4. Add DEL MONTE Whole Kernel Corn and red kidney beans then simmer until cooked.
5. To serve, top with tortilla chips then garnish with cilantro.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Spatula