



# Chicken Tortilla Soup

## Ingredients

- 1 lb boneless skinless chicken thighs
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 5 corn tortillas
- 2 tablespoons [Fustini's Cilantro and Onion olive oil](#)
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 1 tablespoon [Fustini's Cayenne Crush olive oil](#)
- 1 yellow onion, small diced
- 14 oz can diced tomatoes
- 1 qt chicken stock
- 14 oz cooked black beans
- 1 ½ cups corn
- 1 lime, juiced
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon coriander
- salt and pepper to taste
- fresh cilantro, sour cream, and shredded cheese for garnish

# Directions

## Step 1.

Toss chicken with Gremolata olive oil and season with salt and pepper. Roast in a 415° oven until cooked through, about 15 minutes, then dice into small chunks.

## Step 2.

Slice Tortillas into 1/4" strips, toss with cilantro and onion oil, season with salt and bake in the same 415° oven until golden brown, about 10 minutes.

## Step 3.

Heat the garlic and cayenne oil in a pan and sauté the onions until translucent. Add tomatoes and chicken stock along with the beans, corn, lime juice, chili powder, cumin, and coriander. Bring to a boil, add chicken, taste and season.

## Step 4.

Ladle equal amounts into 6 bowls and top with a dollop of sour cream, some shredded cheese, tortilla strips, and cilantro.