

# Creamy Chicken Quesadilla Soup

**Yield: Serves Four**



## **Ingredients:**

### ***For the Soup***

- 1 pound Roma tomatoes, quartered
- 1 small red or orange bell pepper, ribs and seeds removed, cut into chunks
- ½ jalapeno, seeds and ribs removed
- ½ brown or red onion, skin removed and quartered
- 3 cloves garlic
- 2 tablespoons olive oil
- 1 teaspoon cumin
- ½ teaspoon ground chipotle pepper
- 1 teaspoon salt
- 1 quart chicken stock
- 2 boneless, skinless chicken breasts
- 1 can diced tomatoes or 2 cups freshly chopped Roma tomatoes
- ½ cup half and half
- Handful of fresh cilantro leaves, chopped
- Juice of 1 lime or ½ lemon

### ***For the Quesadilla Croutons***

- 4 flour tortillas
- 1 cup shredded Mexican cheese blend
- 2 tablespoons olive oil
- ½ teaspoon cumin
- ¼ teaspoon ancho chili powder
- ¼ teaspoon Kosher salt

## **Steps For the Soup:**

1. Preheat oven to 400°F. Combine quartered Roma tomatoes with the bell pepper pieces, jalapeno, onion and garlic. Add 2 tablespoons olive oil, cumin, chipotle pepper and salt and stir to combine. Roast in oven for 25 minutes, or until the onion and tomatoes are charred. Let cool before pureeing in a blender. Pour mixture into a large pot and place on stove over high heat. Add the chicken stock and ¼ cup water. Bring to a boil.
2. Add the raw chicken breasts and cover the pot (leaving a bit of room for steam) allowing the chicken to cook. Lower heat to a simmer. Continue cooking for twenty five minutes. Carefully remove the chicken to a plate and let cook before shredding. Once shredded, add back into the pot of soup.
3. Add the can of diced tomatoes (juice too) or the chopped fresh tomatoes. Taste for seasoning (make sure it has enough salt). Add the half and half, fresh lime or lemon juice and freshly chopped cilantro. Serve hot and top with quesadilla croutons.

## **Steps For the Croutons:**

1. Get a skillet over medium-high heat hot. Brush one side of each tortilla with oil and season with the salt-cumin-pepper mixture. Put half of the cheese mixture on one half of the non-oily side of the tortilla. Fold it over and carefully place on hot skillet. Cook until cheese starts to melt, then flip it over and cook for another minute. Remove and repeat with other tortilla.
2. Preheat oven to 350°F. When quesadillas are cool, cut into small triangles and put onto a baking sheet pan to crisp in the oven for 5 minutes. Let cool before topping your soup with them. Yum!