**Chicken Tortilla Soup**

**Portion:** 12 servings (Approximately 15 oz per serving)

***Ingredients and Instructions***

Jumbo Yellow Onions, Diced 10 1/2 Ounce

Fresh Garlic Peeled, Minced 5 lb 2.12 Ounce

Olive Oil 1/4 Cup + 3 Tablespoon

Water 2 1/2 Quart + 1/2 Cup

Chicken Liquid Stock Concentrate 5 1/2 Ounce

Masa Harina Flour 2 1/2 Ounce

Cumin Powder 1 1/4 Teaspoon

Crushed Red Pepper 1/2 Teaspoon

Fresh Lime Juice 2 1/2 Ounce

Whole Kernel Corn 10 1/2 Ounce

Black Beans, Drain and Rinse 10 1/2 Ounce

Kosher Salt 1 1/4 Teaspoon

Black Pepper 1 1/4 Teaspoon

Fresh Diced Tomatoes 1 Pound + 5 1/4 Ounce

Green Onions, Sliced 3 3/4 Ounce

Cilantro, Minced 1 1/4 Ounce

1. In cooking pot sauté the onions and garlic in olive oil until tender.

2. Add chicken base, water, and masa flour to cooking pot.

3. Add cumin, crushed red pepper, lime juice, corn, black beans, salt, and pepper.

4. Bring soup to a boil, simmer. Continue to gently stir the soup and cook until soup is thick and starch flavor is gone.

5. Approx. 20 min before serving add in tomatoes, frozen diced chicken, green onions, and cilantro.