



Noreen's Kitchen

Chicken Tortilla Soup

Pressure Cooker Recipe

Ingredients

1 pound boneless skinless chicken breast
2 quarts chicken stock
1-28 ounce can tomatoes and green chilies *
1-4 ounce can tomato paste
3 cups water
1 medium onion sliced (about 2 cups)
4 cloves garlic, minced
1 chipotle pepper in adobo, minced (optional)
2 tablespoons ground cumin
2 tablespoons dried oregano
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon cracked black pepper

TOPPINGS
Chopped avocado
Chopped onion
Chopped cilantro
Chopped tomato
Shredded cheddar cheese
Sour cream or Mexican crema
Tortilla chips or strips

Step by Step Instructions

NOTE: *I am using a GoWise USA, 10-quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your machine for cooking this dish.*

Place all ingredients in the vessel of your pressure cooker and set the lid in place. Set the time for meat or soup/stew for 35 to 40 minutes.

It will take time to come to pressure then time to cook under pressure.

When the timer has gone off, be sure to allow your machine to natural release for 15 minutes before quick releasing the remaining pressure.

Remove the chicken from the pot to a bowl and shred. Return the chicken to the soup and stir well.

Serve soup with toppings of choice.

*NOTE: if you do not like or cannot source tomatoes and green chilies, you can just use a 28 ounce can of diced tomatoes.