

# Chicken Corn Tortilla Soup



To make sure the meat stays moist over the long cooking time, use bone-in chicken thighs. Chicken thighs are juicier than breast meat, cooking with the meat on the bone also helps retain succulence.

## Ingredients

- 2 cups chopped onion
- 2 Anaheim or jalapeño peppers (see Tip), seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 cloves garlic, minced
- 2 pounds bone-in chicken thighs, skin removed
- 4 cups low-sodium chicken broth
- 3 cups water
- 1 (15 ounce) can fire-roasted diced tomatoes
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons crushed dried oregano
- ½ teaspoon ground coriander
- ½ teaspoon salt
- 2 bay leaves
- 1 cup lightly crushed tortilla chips, plus more for serving
- ½ cup corn, fresh or frozen (thawed)
- 2 teaspoons lime zest
- 2 tablespoons lime juice
- Diced avocado, shredded Cheddar cheese, sour cream and/or lime wedges for garnish

## Instructions

1. Combine onion, Anaheim (or jalapeño) pepper, bell pepper and garlic in a 5- to 6-quart slow cooker. Arrange chicken over the vegetables. Add broth, water, tomatoes, cumin, oregano, coriander, salt and bay leaves. Cover and cook on High for 3 1/2 hours or on Low for 8 hours.
2. Carefully transfer the chicken to a clean cutting board. Shred with 2 forks (discard the bones).
3. Meanwhile, stir tortilla chips and corn into the slow cooker. If using the Low setting, turn to High. Cover and cook for 30 minutes more.
4. Stir the soup, breaking up any remaining pieces of tortilla chips. Stir in the chicken, lime zest and lime juice. Serve the soup with more tortilla chips, avocado, cheese, sour cream and/or lime wedges, if desired.

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