

Instant Pot Chicken Tortilla Soup

Serves 8

This instant pot chicken tortilla soup is quick and easy but FULL of flavor. It uses fresh salsa which is a total gamechanger. And other than chopping the onions and bell pepper, it's essentially a dump it in and let it cook type of recipe

- 2-3 Large Chicken Breasts**
- 16 oz your favorite (FRESH) Salsa**
- 6 Cups Pacific Foods' Organic Chicken Broth**
- 1 onion, chopped**
- 1 red bell pepper, diced**
- 2 tsp cumin**
- 1 tbsp. chili powder**
- 2 tbsp. garlic powder**
- 1 tsp onion powder**
- 1 tsp oregano**
- 2 tsp salt**
- 1/2 tsp black pepper**
- 1/8 tsp cayenne pepper**
- 4 oz tomato paste**
- 3 cups frozen corn**

Toppings

Limes, sour cream, cheese, tortilla chips, cilantro, green onions, avocado, jalapeno, etc.

Dump the chicken, Pacific Foods' Chicken Broth, tomato paste, onion, bell pepper, and spices into your instant pot. Mix with a spoon and then seal up your instant pot. Cook on high pressure for 10 minutes and then let it naturally release for 10 minutes before releasing the rest of the pressure. Remove the chicken breasts and place them in a medium sized bowl. Shred the chicken with your hand mixer. Next, put the shredded chicken back into the instant pot and set to Sauté. Add in your frozen corn and cook for a few minutes until heated (this should only take about 5 minutes). Now ladle into bowls, top with cheese, tortilla chips, sour cream, cilantro, lime, green onion, jalapeño, avocado, basically whatever sets your heart on fire.

