

# SALSA VERDE CHICKEN SOUP



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Chicken Breast  
Oil  
Garlic Cloves, Minced  
Can Green Chiles  
Chicken Broth  
Jar Salsa Verde  
Onion Powder  
Cumin

### QUANTITY

1 Lb.  
1 Tbsp.  
4  
1 (4.5 Oz)  
4 Cups  
1 (16 Oz)  
1 Tsp.  
1 Tsp.

### ITEM

Chili Powder  
Salt  
Pepper  
Lime, Juiced  
Lime Zest  
Lime Juice for topping  
Jalapeño Slices  
Cilantro

### QUANTITY

1 Tsp.  
1 Tsp.  
½ Tsp.  
1  
1 Tsp.



## PREPARATION

- Heat oil in a large pot over medium heat.
- Add chicken breast and sear 3–4 minutes per side until lightly browned.
- Add garlic and cook 1 minute until fragrant.
- Pour in green chiles, chicken broth, and salsa verde. Stir to combine.
- Add onion powder, cumin, chili powder, salt, and pepper. Bring to a boil.
- Reduce heat to low and simmer 15–20 minutes, or until the chicken is fully cooked and tender.
- Remove chicken, shred it using two forks, and return it to the pot.
- Stir in lime juice and lime zest. Simmer another 2–3 minutes.
- Serve hot, topped with extra lime juice, jalapeño slices, and fresh cilantro.