

SALSA VERDE CHICKEN SOUP



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Chicken Breast	1 Lb.	Chili Powder	1 Tsp.
Oil	1 Tbsp.	Salt	1 Tsp.
Garlic Cloves, Minced	4	Pepper	½ Tsp.
Can Green Chiles	1 (4.5 Oz)	Lime, Juiced	1
Chicken Broth	4 Cups	Lime Zest	1 Tsp.
Jar Salsa Verde	1 (16 Oz)	Lime Juice for topping	
Onion Powder	1 Tsp.	Jalapeño Slices	
Cumin	1 Tsp.	Cilantro	



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.