



Sopa Azteca

Gluten free, grain free, dairy free, vegan(option)

Ingredients

- 2 tbsp avocado oil or light olive oil
- ½ onion, diced
- ½ tsp mexican oregano
- 2 cups chicken or vegetable broth
- 1 can Siete Charro Beans
- ½ jar Siete Red Enchilada Sauce
- ¾-1 lb shredded rotisserie chicken (or vegan alternative)
- 1 pack Siete Almond Flour Tortillas
- Sea salt, to taste
- Serving options: sliced avocado, Queso Oaxaca or Cotija, chopped cilantro, lime wedges & sour cream or crema

Directions

- 1 In a saucepan, heat oil over medium heat & add diced onion. Cook until translucent & lightly browned. Add Mexican oregano & cook until fragrant, about 30 seconds.
- 2 Add broth, beans, enchilada sauce & shredded chicken to the pot.
- 3 Simmer to warm for about 5-10 minutes.
- 4 To prepare the tortilla strips, slice tortillas into approximately 3-4 inch strips.
- 5 Either bake or air fry the strips at 350°F for 10-12 minutes, or deep fry at 350°F until crispy. Season with salt to taste.
- 6 Serve the Sopa Azteca with your choice of toppings such as sliced avocado, cheese, chopped cilantro, lime wedges, sour cream or crema.

Ready in 20 minutes
Serves 2-4 people

