



## Recipes

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### Caldo de Pollo con Tortillas

Serves 1

#### Ingredients:

Mission® 6" White Corn Tortilla (10600) , heated on griddle, and sliced into 1" slices

2 Tbsp. Vegetable Oil

1 lbs. Chicken Fryer

2 cloves Garlic

2 Tbsp. Salt

1 cup Onion , roughly chopped

1 Tbsp. fresh Sage , minced

1 Tbsp. fresh Thyme , minced

1 tsp. Oregano Leaves

1 tsp. fresh Rosemary , minced

2 Bay Leaves

1 cup Carrot , sliced

1 medium Chayote (Mirliton) (about 1 cup)

5 small Red Potatoes , diced (about 1 cup)

1 Pasilla Chile , chopped (about 1/2 cup)

2 Yellow Squash , sliced (about 1 1/2 cups)

dash of Cayenne Pepper Sauce

2 Tbsp. Cilantro Leaves

2 large Roma (Plum) Tomatoes (3/4 cup)

11 cups Water

2 cups fresh Spinach , roughly chopped

#### Directions:

1. Heat oil in large heavy stockpot over medium-high heat. Brown chicken in stockpot. Add garlic, onions, 1 tsp. salt, herbs and carrots and sauté for 3 minutes. Add water and cook for 40 minutes.

2. Remove chicken from soup and remove bones. Shred chicken using a fork and place back in pot. Add remaining vegetables and hot sauce. Cook for about 10 additional minutes, or until vegetables are tender. Season to taste with remaining salt. Add the tortillas to the soup and serve.