

Green Chile Chicken Mushroom Soup Recipe

Serves: 4 – 6 (bowl or cup size servings)

Prep and Cook time: 1 hour

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Ingredients

2 Tbsp. canola, vegetable or olive oil
1 medium onion, chopped
4 large cloves garlic, minced
2 Tbsp. flour or cornstarch
6 cups homemade chicken stock (or 4 cups stock and 2 cups water)
2 heaping cups chopped mushrooms (~4 to 5 large white mushrooms)
1 ½ – 2 cups **roasted, peeled chopped medium heat green chile***
1 cup corn (optional)
2 cups shredded, cooked chicken
1 tsp. crushed dried oregano (Mexican Oregano if you have it)*
½ tsp. **cumin-coriander mix***
¼ tsp. salt or to taste
¼ heavy cream
Corn or flour tortillas / chips (optional)

See **Kitchen Notes*

Instructions

1. If you don't have any **roasted cumin – coriander mix**, then lightly toast 1/2 tsp. cumin seed and 1/2 tsp. coriander seed in a hot skillet. Grind and use 1/2 tsp. of the mixture in the soup.
2. Heat the oil a large soup pot over medium-low heat.
3. Add the onion and garlic. Sauté for 5 minutes.
4. Add the mushrooms and sauté for another 5 minutes or until the mushrooms start to release their moisture.
5. Add the flour or cornstarch and stir to coat the onion and mushrooms.
6. Slowly add 1 cup of chicken stock, stirring to keep the flour from lumping.
7. Add the rest of the chicken stock, green chile, corn, chicken, cumin-coriander mix, and oregano.
8. Bring to a boil. Reduce to a simmer for 15 minutes.
9. Taste for seasoning. Add salt if needed.
10. Slowly stir in the cream. Simmer for 5 minutes. If the soup isn't as creamy as you would like, sift in additional flour or cornstarch (1 tsp. at a time) to achieve the creaminess that you like.
11. If the soup starts to get too thick, then add more water 1/2 cup at a time.
12. Serve with warm tortillas, chips, or a grilled cheese sandwich.