

CHICKEN TORTILLA SOUP (PRESSURE COOKER)

6 Servings | 10 Minute Prep Time | 15 Minute Cook Time

INGREDIENTS

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|-------------------------------------|------------------------|
| 2 pounds of boneless chicken breast | 1 1/2 tsp oregano |
| 4 cups chicken broth | 1 1/2 tsp chili powder |
| 28 oz diced tomatoes | 1 1/2 tsp cumin |
| 30oz black beans | 1 1/2 tsp salt |
| 30.5 oz sweet corn | |
| 1 medium yellow onion, diced | |
| 5 garlic cloves, diced | |
| 1 yellow bell pepper | |
| 1 red bell pepper | |

DIRECTIONS

1. Place chicken breast in the center of the Instant Pot and pour 1 cup of chicken broth over it. Cover chicken, make sure lid is secure. Set **pressure release** to **Sealing** position. Set Instant Pot to **Pressure Cook** or **Manual** setting (if your cooker doesn't have pressure cook setting.) Set cooking time of 10 minutes at high pressure.
2. When cooking time is done, move **Pressure Release** to **Venting**. Remember to always take caution when doing this, steam is extremely hot. I suggest using a kitchen towel to protect your hands and arms. Once the Instant Pot is ready, open it up. Take chicken out. Use two works to shred chicken.
3. Place shredded chicken back into the pot. Add bell peppers, black beans, sweet corn, onion, garlic, dried oregano, cumin, chili powder, and salt. Add diced tomatoes plus the juice that comes with it. Lastly, pour 3 cups of chicken broth over everything.
4. Next, reset Instant Pot. Press the **Cancel** button, followed by **Soup** button. Set cooking time to 5 minutes at high pressure. Once your soup is finished cooking, set **Pressure Release** to **Venting**. Once again take caution well doing this.
5. Place soup on a bowl. Sprinkle your choice of tortilla chips. Top with sour cream, avocado, cilantro and lime!