

Campsite Chicken Tortilla Soup

Serves: 8-10 people | **Cook Time:** 50 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Can opener
- Large spoon for serving

Ingredients:

Ingredient	Amount	Notes
Chicken breasts	2 lbs, boneless skinless	Or thighs for more flavor
Chicken broth	6 cups	Low sodium
Diced tomatoes	1 can (14.5 oz)	Fire-roasted preferred
Black beans	1 can (15 oz), drained	Rinsed
Corn kernels	1 cup	Fresh or frozen
Yellow onion	1 large, diced	Sweet onion works well
Bell pepper	1 large, diced	Any color
Garlic	4 cloves, minced	Fresh only
Jalapeño	1, seeded and minced	Adjust for heat
Cumin	2 tsp	Ground
Chili powder	1 tbsp	Quality blend
Paprika	1 tsp	Smoked preferred
Salt	1 tsp	To taste
Lime juice	2 tbsp	Fresh squeezed
Garnishes:		
Tortilla strips	1 cup	Store-bought or homemade
Avocado	2, sliced	Ripe but firm

Shredded cheese	1 cup	Mexican blend
Sour cream	1/2 cup	Full fat

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 19 coals, with 6 on top and 13 on bottom, to achieve a temperature of 350°F.

Season the chicken breasts with salt and pepper on both sides.

Step 2: Sear the Chicken

Heat the Dutch oven over medium-high heat and add a tablespoon of oil if needed.

Remove the chicken and set it aside on a plate.

Step 3: Sauté Vegetables

Add the diced onion, bell pepper, and jalapeño to the same pot, using the chicken drippings as the base.

Add the minced garlic and cook for an additional minute, until fragrant, being careful not to let it burn.

Step 4: Build the Soup Base

Add the cumin, chili powder, and paprika to the vegetables, stirring constantly for 30 seconds until the spices are fragrant and toasted.

Stir everything together and bring to a gentle boil, then return the seared chicken to the pot.

Step 5: Simmer and Finish Chicken

Reduce the heat by removing some coals to maintain a gentle simmer, then cover and cook for 20-25 minutes until the chicken is cooked through and tender.

Remove the chicken from the soup and shred it into bite-sized pieces using two forks.

Step 6: Final Seasoning and Serve

Taste the soup and adjust the seasoning with additional salt, pepper, or lime juice as needed.

Ladle into bowls and serve immediately, garnished with tortilla strips, sliced avocado, shredded cheese, and sour cream.

Serving Suggestions:

- Let each person customize with their preferred toppings
- Serve with warm tortillas or cornbread
- Great for cold camping evenings
- Leftovers taste even better the next day