

## Spicy Chicken and Tomatillo Soup

2 whole chicken breasts, boneless and skinless  
1 onion, chopped  
3 cloves garlic, chopped or minced  
1 pound tomatillos, husked, rinsed, and quartered  
1 Russet potato, peeled and quartered  
1 teaspoon dried oregano  
1 to 2 fresh jalapeno chile peppers (stems and seeds removed) or according to your taste  
4 cups chicken broth or stock  
3 cups water  
Coarse salt and coarsely-ground black pepper to taste  
1/4 cup sour cream  
2 to 3 tablespoons chopped fresh cilantro leaves

In a large soup pot (or cast-iron Dutch oven) over medium heat, add chicken, onion, garlic, tomatillos, potato, oregano, chile pepper, chicken stock, and water; cover and bring just to a boil. Reduce heat to low and simmer 20 to 30 minutes until chicken is tender and the meat falls from the bone. Remove chicken from the pot to a bowl or plate and set aside to cool (when cool, take meat from the bones and shred into pieces). Refrigerate cooked chicken until ready to use.

Remove the soup pot from the heat and let the vegetables and broth cool slightly.

Working in batches, puree the vegetable and broth in a blender or food processor.

When ready to serve, reheat the vegetable soup puree over medium heat, stirring occasionally, until hot. Adjust seasoning if necessary.

To serve, place a small pile of the shredded chicken into each soup bowl. Ladle the pureed soup around the pile of chicken in each bowl. Top each bowl of soup with sour cream and cilantro. Enjoy!