

RECIPE

Harvest Chicken Tortilla Soup



Ready in **22 minutes**

Makes **4-6 servings**



Ingredients

- 2 pounds boneless chicken
- 10 oz frozen cubed butternut squash
- 10 oz frozen cubed sweet potato
- 1 cup diced onion
- 1 cup diced carrots
- 1 cup diced celery
- 2 cloves garlic
- 1 package of taco seasoning
- 1 ½ tsp sea salt
- ½ tsp black pepper
- 32 oz chicken broth
- 14.5 oz can of diced tomatoes with juice
- 2 tsp lime juice
- Lime wedges, avocado slices, sour cream, cilantro, chips for serving (optional)

Preparation

1. Place the chicken, squash, potatoes, onion, carrots, celery, taco seasoning, salt, pepper, broth, and tomatoes into a pressure cooker.
2. Pressure cook on high for 8 minutes. Quick release the pressure.
3. Remove the chicken from the pot and use 2 forks to shred it.
4. Return chicken to pot and stir in the lime juice.
5. Ladle soup into bowls and service with toppings of your choice.