

Cozy up with a Spanish-inspired winter soup.
Roasted chicken with Adobo dry rub is what makes this dish delicioso.

Pairs well with our 2019 Reserve Milagro!



Adobo Chicken Tortilla Soup

PROVISIONS

2-3 pound whole chicken	1 Anaheim chile <small>(roasted, peeled, seeded, and diced)</small>
1 tablespoon olive oil	1 tablespoon dark chili powder
1 medium yellow onion, diced	1 tablespoon dried oregano
3 garlic cloves, minced	1 cup whole kernel corn <small>(frozen or canned)</small>
1 14.5 ounce can of chicken broth	2-3 tablespoons Adobo dry rub <small>(see below)</small>
1½ cups water	TOPPINGS
1 28 ounce can crushed tomatoes	Cojita cheese, fresh cilantro, crispy
1 cup dry red wine	tortilla strips, fresh lime wedges

PROCESS

Preheat oven to 350°. Rub 2-3 tablespoons of Adobo seasoning all over outside, and inside of chicken. Place in roasting pan, pour 1 cup of red wine over chicken, add 1" of water to bottom of pan. Cover and cook to an internal temperature of 155°. Cool, remove chicken meat from bones, shred, and set aside. Heat olive oil in stock pan, saute onions until translucent, add garlic and saute 1 minute. Add remaining ingredients up to the corn, and simmer 30 minutes. Add shredded chicken and corn, cover and simmer on low until heated through. Season with salt and pepper to taste. Top with crumbled Cojita cheese, chopped cilantro, crispy tortilla strips, and squeeze of lime. Makes 6-8 servings.

Adobo Dry Rub

PROVISIONS	1½ teaspoons ground cumin
2 tablespoons kosher salt	1 teaspoon dark chili powder
1 tablespoon lemon pepper	1½ teaspoons onion powder
1 tablespoon Spanish paprika	1 teaspoon garlic powder
½ teaspoon cayenne pepper	1½ teaspoons dried oregano

Mix well. Store unused rub in an airtight container and use with your favorite roasted or grilled meats!



Recipe courtesy of Old Town Grill, Placerville, CA
Buen Provecho!

