

Chick-fil-A Chicken Tortilla Soup Recipe (Copycat Version)

Servings: 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Ingredients:

2 cups cooked shredded chicken (rotisserie works great)

1 can (15 oz) black beans, drained and rinsed

1 can (15 oz) navy beans, drained and rinsed

1 can (15 oz) corn, drained

1 can (10 oz) diced tomatoes with green chilies (like Rotel)

3 cups chicken broth

1 cup sour cream or half & half (for creaminess)

1 small onion, chopped

1 red bell pepper, diced

1 celery stalk, chopped

1 tsp minced garlic

1 tsp ground cumin

½ tsp chili powder

½ tsp smoked paprika

Salt & pepper to taste

1 tbsp olive oil

Optional toppings: tortilla strips, shredded cheese, cilantro, lime wedges, avocado

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Instructions:

Sauté the veggies:

Heat olive oil in a large pot over medium heat. Add onion, bell pepper, celery, and garlic. Cook 3–4 minutes until soft.

Add beans and corn:

Stir in black beans, navy beans, corn, and diced tomatoes with green chilies.

Add chicken & broth:

Pour in the chicken broth and add shredded chicken. Bring to a gentle boil.

Season it up:

Add cumin, chili powder, paprika, salt, and pepper. Stir well.

Make it creamy:

Reduce heat to low and mix in sour cream (or half & half). Simmer 10–15 minutes to thicken.

Serve & top:

Ladle into bowls and top with tortilla strips, shredded cheese, cilantro, and a squeeze of lime.

Pro Tips:

For extra spice, add chopped jalapeños or a dash of hot sauce.

For a lighter version, use Greek yogurt instead of sour cream.

Freeze leftovers for up to 3 months — it reheats beautifully!