



Slap Ya Mama

Slap Ya Mama Cajun Products

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Mexican Restaurant Chicken Soup

by Sandra of [37 Cooks](#)

Introducing Slap Ya Mama's Mexican Restaurant Chicken Soup brought to you by 37 Cooks. This delectable recipe features our Cajun jambalaya dinner mix and your choice of chicken breasts or rotisserie chicken for a taste so good, you'll want to be home sick eating it all week.

When I'm coming down with a cold or when I just feel down and out, I want Mexican restaurant chicken soup. Do you know the kind of soup I'm talking about? I call it sick day soup but it's often called Caldo de Pollo on menus. I usually call my husband and ask him to stop by our local Mexican restaurant to pick some up on his way home from work, but if he's traveling and I'm not feeling well? The last thing I want to do is leave the house to go get that soup.

Surprisingly, the Slap Ya Mama Jambalaya dinner mix has many of the same ingredients as my beloved soup! You can bet it will always be a staple in my pantry! Sorry, El Porton Mexican Restaurant! I'll be making my own soup from now on!

serves 4 for dinner or 8 as a first course

32 ounces chicken stock
4 cups water
2 carrots, cut into 1/4-inch slices
2 ribs of celery, cut into 1/4-inch slices
1 box [Slap Ya Mama Cajun Jambalaya Dinner Mix](#)
1-2 chicken breasts, cooked and torn or cut into pieces (may use rotisserie chicken)
1 avocado, peeled, pit removed, sliced
Cilantro, chopped
1 lime, cut into fourths, visible seeds removed
Fresh jalapeno slices, optional

In a large saucepan, bring chicken stock and water to a boil. Turn heat to low, add carrots, celery, and Slap Ya Mama Cajun Jambalaya Dinner Mix. Cover saucepan and let soup simmer for 20 minutes. Do not peek! While the soup cooks, add the chicken, avocado slices, cilantro, and lime slices to your serving bowls. You may add the optional jalapeno slices. Remove saucepan from the heat and stir. Taste for seasoning and add salt and pepper if necessary. Serve immediately.

Note: Do not make this soup ahead of time. It must be served immediately. The rice will expand and soak up all additional broth. If you have leftovers, you have two choices. Discard it or be prepared to add additional broth.