

Simple Ajiaco



Preparation Time:

20 mins

Cooking Time:

1 hr 15 mins

Total Time:

1 hr 35 mins

Servings:

10-12

Ingredients

4 chicken breasts, skinless

14 cups low sodium chicken broth

4 onions, chopped

2 bay leaves

1 teaspoon cumin

1 teaspoon tropical seasoning

1 1/2 teaspoons salt

1 teaspoon black pepper

5 garlic cloves, finely chopped

3 pounds Yukon gold potatoes, cut into 1-inch pieces

3 large carrots, cut into 1-inch pieces

3 corn on the cobs, each cut into three pieces

Directions

In a large deep pot add the first 11 ingredients and bring to a boil.

Then simmer for 45 minutes and remove the chicken breast.

Allow the chicken to cool and pull apart into bite-size pieces and set aside.

Add corn to soup and simmer for an additional 30 minutes.

When Ajiaco is done taste and adjust salt and pepper to taste, remove bay leaves.

Serve in bowls with potatoes, corn, and carrots, and top with fresh chopped cilantro

Notes

Red Tropical Seasoning can be found in most Latin stores.