

Mexican Chicken Soup {Caldo de Pollo}

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/fidels-mexican-chicken-soup-recipe>

Ingredients:

- 1 whole roasting chicken giblets removed
- 3 large carrots scrubbed and trimmed
- 2 onions large, peeled and halved
- 10 cloves garlic peeled but left whole
- 3 jalapeno peppers fresh, scrubbed and pierced several times with a knife
- 2 stems cilantro
- 2 tablespoons cider vinegar
- 2 guajillo dried chile peppers, or ancho, preferably, wiped clean with a damp cloth, optional
- 1 batch broth strained of the solids
- 3 yukon gold potatoes scrubbed and diced into 1/4-inch cubes
- 3 carrots scrubbed and diced into 1/4-inch cubes
- 2 teaspoons kosher salt
- meat
- broth
- kosher salt additional, to taste
- 1 sweet onion large, or mild white onion peeled and diced into 1/8 to 1/4-inch cubes
- 3 limes separated: 2 juiced and one sliced into wedges
- 1/2 teaspoon kosher salt
- 1 handful cilantro leaves coarsely chopped
- 1 jalapeno fresh, scrubbed and thinly sliced into rounds
- 1 avocado ripe, halved, pitted, and cubed