

# Recipe from Linda's Kitchen

06-28-2008

Name

**TORTILLA SOUP**

Category

**SOUP**

Type

Keyword

**SOUP**

Primary Ingredient

From

**Jan Mc Cleanna**

Amount	Ingredients
8 cans	Chicken broth
2 cans	Rotel tomatoes
2 lbs	Boneless, skinless chicken
1 stick	Butter or margerine
1 cup	Cooking oil
1 lg	Onion, diced
2 med	Fresh jalepenos, diced
2 cloves	Garlic, minced
4	Large carrots, diced
12	Celery sticks, diced
2 tsp	Cumin
2 tsp	Chili powder
2 tsp	Salt
2 tsp	Lemon pepper
2 tsp	Crushed red pepper
1 cup	Flour
2 cans	Corn
2 cups	Grated cheese; cheddar jack, monterrey
6-10	Corn tortillas

## Preparation Instructions

**Boil chicken breasts until done.**

**Combine and heat butter and oil.**

**Sautee all vegetables & chicken for 5 mins.**

**Drain grease.**

**Add all spices & flour and mix well.**

**Pour 1 can broth into mixture and mix w/wisk to prevent lumping.**

**Add remaining 7 cans of broth.**

**Simmer 1 hour.**

**Cut tortillas in 1/2" wide stips, 2-3" long.**

**Fry tortilla strips in hot grease until crisp.**

**Drop chips in soup and garnish with cheese.**

**Notes: This is the best tortilla soup I have ever tasted!!**