

a pearl kind of girl

Tortilla Soup

32 ounces chicken broth

28 ounces diced fire roasted tomatoes

14 ounces diced green chilies

1 package McCormick taco seasoning mix

2 chicken breasts

1 white onion chopped

8 yellow corn tortillas

1 Tablespoon olive oil

1 teaspoon salt

2 teaspoons cayenne pepper

1 cup shredded Mexican style cheese blend

In a large pot, combine chicken broth, fire roasted tomatoes (drained), diced green chilies and the McCormick taco seasoning mix. Cook on medium heat until liquid comes to a boil, then add chopped chicken breast and white onion. Cook on medium heat for about 20 minutes or until chicken is cooked thoroughly.

An alternative would be to combine all ingredients in a slow cooker and cook on low/medium for 5 to 6 hours.

Cut yellow corn tortillas into long stripes, each about an inch wide. Spread tortilla stripes on a nonstick baking sheet, drizzle with olive oil and sprinkle salt and cayenne pepper on top. Make sure the stripes are evenly coated with seasoning mixture and spread out on the baking sheet. Bake at 350 degrees for about 15 minutes or until a golden brown color.

Top warm soup with shredded Mexican style cheese and toasted tortilla stripes.

