

TORTILLA SOUP

4 Servings

Tortilla Strips

- 6 corn tortillas, divided
- 4 teaspoons vegetable oil

Soup

- 4 cups chicken broth
- 2 tablespoons tomato paste
(or tomato sauce)
- $\frac{3}{4}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon ground cumin
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{4}$ cup finely chopped celery
- 2 teaspoons minced cilantro

Toppings

- 2 cups cooked chicken,
shredded or diced
- 2 cups shredded cheddar-jack
cheese blend
- $\frac{1}{2}$ cup diced fresh avocado
- $\frac{3}{4}$ cup crisp tortilla strips

For Corn Tortilla Strips Preheat oven to 350°F. Cut tortillas in half, then cut into very thin strips. Place in a large bowl and toss with the oil to coat. Place strips on a baking sheet and bake for 12–15 minutes, or until golden and crisp; set aside.

Heat the broth in a soup pot. Stir in the tomato paste and all seasonings. Add the onion and celery; bring to a boil, then lower the heat and simmer, covered, for 15 minutes. Skim off any accumulated foam, then stir in half the tortilla strips and the cilantro. Cook, covered, for 10 minutes more. Serve in soup bowls with the toppings on the side.

This is a wonderful “south of the border” flavored soup that can be individualized by adding an assortment of toppings at the table. A few are suggested. For a vegetarian soup, use vegetable broth in place of the chicken broth.