



## Tortilla Soup II



Prep  
15 m

Cook  
55 m

Ready In  
1 h 10 m

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Recipe By: Sheila

"You may thicken soup by adding the desired amount of tomato paste to the soup or extend the recipe by adding one 10-ounce can of tomato soup. Garnish with shredded Monterey Jack cheese and the tortilla strips."

### Ingredients

4 boneless chicken breast halves, cooked and shredded	1 tablespoon fresh lime juice
2 (14.5 ounce) cans chicken broth	2 tablespoons chopped fresh cilantro
1 (4 ounce) can diced green chiles	1/2 teaspoon ground cayenne pepper
1 (10 ounce) can diced tomatoes with green chile peppers	1/2 teaspoon ground cumin
1 onion, chopped	4 (10 inch) flour tortillas
2 cloves garlic, minced	1 tablespoon olive oil

### Directions

- 1 Combine the chicken broth, green chilies, tomatoes with green chilies, onion, and garlic in a soup pot. Add the shredded chicken. Bring to a boil, stirring frequently. Reduce heat and simmer for 30-35 minutes.
- 2 Add the lime juice, cilantro, cayenne, and cumin. Simmer for 10-15 minutes longer.
- 3 Cut the tortillas into 1/2 x 2-inch strips. Fry in hot olive oil in skillet until golden brown; drain on paper towels.
- 4 Ladle the soup into bowls. Garnish with shredded Monterey Jack cheese and the tortilla strips.

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