



## **Chicken Tortilla Soup**

(serves 6-8)

1 medium onion, chopped

1 jalapeno, seeded and chopped

4-5 cloves garlic, chopped

1 TBS olive oil

1 (14.5) oz can stewed tomatoes (I use Muir Glen)

1 (14.5) oz can diced tomatoes (I use Muir Glen Fired Roasted with Medium Green Chilies)

6 - 8 cups chicken stock

1 tsp cumin

1 tsp chili powder

1 tsp salt

1/2 tsp pepper

2 tsp Worcestershire Sauce

2 cups cooked chicken, shredded

Toppings to taste: Tabasco, crumbled queso blanco (or shredded Monterrey Jack), limes, sliced avocados, tortilla chips

Saute onion, jalapeno and garlic in olive oil over medium heat until tender. Add tomatoes and broth. Stir thoroughly. Add spices, Worcestershire Sauce and chicken. Simmer, uncovered, over low heat for 1 - 1 1/2 hours.

Ladle into bowls and add toppings of your pleasure!