

Tortilla Soup

Rosey Johnson

1/2 onion, diced
2 cloves garlic, minced
Cooking spray

4 oz. can chopped green chilies
1 can Green Giant shoe peg corn (or Hominy)
1 (16 oz.) can Mexican style diced tomatoes with chilies
4 C. chicken broth (or more if desired)
1 tsp. each - lemon pepper, chili powder, ground cumin
2 tsp. Worcestershire sauce
1/2 tsp. Tabasco sauce
1/2 bunch fresh cilantro, chopped
1 precooked chick - boned (Rotisserie)

Toppings:

Frito chips, grated cheddar cheese, chopped little green onions, chopped avocado is good, also.

Sauté onion & garlic in a soup pot until soft using cooking spray.

Add chilies, corn, tomatoes (+ the juice in cans), broth, spices, sauces, cilantro and the cut up chicken.

Simmer 15 minutes or more.

Top with the toppings - (Don't forget the Fritos.)

- I've adopted this recipe as my "*welcome soup*" to all guests.

Merry Christmas to you & yours.....Rosey Johnson