

TRISHA'S CHICKEN TORTILLA SOUP

SUBMITTED BY PAM KAUTZ

INGREDIENTS

- 3 TBSP BUTTER
- 1 TSP MINCED GARLIC
- 1 MEDIUM ONION, FINELY CHOPPED
- 2 TBSP FLOUR
- 3 CANS (14 OZ EACH) CHICKEN BROTH
- 4 CUPS HALF-AND-HALF
- 1 CAN (10.75 OZ) CREAM OF CHICKEN SOUP
- 1 CUP MILD OR SPICY SALSA
- 4 BONELESS, SKINLESS CHICKEN BREASTS, BOILED, DRAINED, AND SHREDDED
- 1 BAG TORTILLA CHIPS
- 8 OZ SHREDDED MONTEREY JACK
- 8 OZ SHREDDED SHARP CHEDDAR
- 1 CAN (15 OZ) BLACK BEANS, DRAINED
- 1 CAN (15 OZ) KIDNEY BEANS, DRAINED
- 1 CAN (15 OZ) WHOLE KERNEL CORN, DRAINED
- 2 TSP GROUND CUMIN
- 1 PACKET (1.27 OZ) FAJITA SEASONING
- 1/2 CUP SOUR CREAM
- AVOCADO SLICES



DIRECTIONS

- In a large pot, melt the butter and sauté the garlic and onion over medium heat, until softened.
- Add the flour and stir well, cooking for 1 minute more.
- Add the broth and the half-and-half slowly.
- Stir in the cream of chicken soup, salsa, chicken, beans, corn, cumin, and fajita seasoning. Continue to simmer over low heat for 15 minutes.
- Crumble the tortilla chips into individual bowls and top with a ladle of soup.
- Sprinkle each serving with cheese and add a dollop of sour cream. Garnish with avocado slices

MAKES 8 SERVINGS