



## Chipotle Chicken Tortilla Soup

### WHAT'S NEEDED

#### Ingredients:

- 4 - 5" corn tortillas
- 1 tbsp. olive oil
- 2 cups water
- 2 - 14 oz. cans chicken broth
- 1 cup canned Mexican-style tomatoes with juices
- 1/2 tsp. ground cumin
- 1 garlic clove, minced
- 1 bay leaf
- dash dried crushed red pepper
- 1 lb. boneless and skinless chicken breasts cooked and shredded
- 3 tbsp. chopped fresh cilantro
- 2 green onions, diced
- 1/4 cup Cholula Chipotle Hot Sauce
- Tortilla strips for topping



### HOW TO MAKE

#### Preparation - 4 servings

1. Brush each side of tortillas with oil. Cut tortillas into 1/4 inch strips. Lay strips on baking sheet. Bake about 15 minutes at 350°F until golden brown.
2. In saucepan combine water, broth, tomatoes, cumin, garlic, bay leaf and red pepper and bring to boil. Reduce heat and simmer 5-6 minutes. Add chicken and simmer for about 15 minutes. Stir in remaining ingredients, including Cholula Chipotle Hot Sauce. Remove bay leaf.
3. Ladle soup into four bowls. Top with salt, pepper and tortilla strips.

