

# Chicken Cheese Tortilla Soup

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

(10) 6" corn tortillas – cut into 1/4" thick strips  
1 lrg. onion – minced  
2 cloves garlic – minced  
2 Tbls. vegetable oil OR olive oil  
15 oz. can tomato puree  
4 cups chicken broth  
up to 1/2 cup hot sauce – to taste  
1/2 med. green bell pepper – seeded, minced, optional  
1 Tbls. minced jalapeno pepper – optional  
1 tsp. Worcestershire sauce  
1 tsp. granulated sugar  
1/2 tsp. salt  
1 tsp. chili powder – optional  
1/4 tsp. black pepper  
1/4 cup all-purpose flour mixed with 1/2 cup water  
1 lb. boneless, skinless cooked chicken – cubed  
1 cup heavy whipping cream  
1/4 cup sour cream – low-fat okay  
8 oz. process cheese food (Velveeta®) – cubed, low-fat okay  
1 Tbls. chopped fresh cilantro – for garnish, optional

## **Directions**

Deep-fry tortilla strips in 350 degree oil OR spray with non-stick cooking spray and bake in a 400 degree oven until crisp; lightly salt if desired; set aside.

In a large pot over medium-high heat, sauté onions and garlic in oil until soft.

Add the next 10 ingredients to the pot, bring to a boil, reduce heat to medium-low, and simmer for 20 minutes.

Whisk flour/water mixture into soup.

Bring contents of pot to a boil over medium-high heat, then reduce heat to medium-low, and simmer for 5 minutes, stirring occasionally.

Add chicken to pot and continue to simmer for 5 minutes, stirring occasionally.

Add cream, sour cream, and cheese to pot; stir until cheese has melted.

Pour soup into bowls, pile tortilla strips into a "haystack" shape on top of the soup, garnish with cilantro.