



White Chicken Tortilla Soup

BY JENNIE WILLIAMS

You will need:

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| 1c. Yellow or white onion chopped | 1c. Green bell pepper chopped |
| 2 celery stalks chopped. | 1 jalapeño seeded and minced |
| 1 tbsp cumin | 2 tsp coriander |
| Salt/pepper to taste | 1 lb of cubed chicken breast |
| 1 bag of yellow corn tortilla chips | 6-8 cups chicken broth |
| 1 green onion | cilantro |
| 2 limes | |
| Optional: sour cream, hot sauce and avocado slices | |

Instructions:

Sauté first 7 ingredients on med heat until tender. 7-8 minutes

Add 1lb cubed chicken breast and cook until brown.

Crush 2 cups yellow corn tortilla chips in bag until very fine. Pour into veggie mixture and stir. Add 6-8 cups chicken broth/stock. Bring to boil. Stir. Simmer on low heat, covered for 30 to 45 minutes.

Meanwhile, chop.....green onion, cilantro

Zest 2 limes. Slice the 1st lime into eighths. Juice the second one.

Stir the fresh squeezed lime juice in at the very end after you turn off heat. Serve with remaining yellow tortilla chips, lime zest, lime slices to add more lime juice, you can also add sour cream, avocado slices or hot sauce for more heat.

