

The Best Tortilla Soup

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Tortilla soup as it should be... trust me, everyone loves this, and it's from the Houston Jr. League "St. Smell the Rosemary." Really good!

6 Tbsp. canola oil	½ tsp. cayenne pepper
8 corn tortillas, chopped	4 large cooked chicken breast halves, shredded
6 cloves garlic, minced	
½ cup chopped cilantro	
(optional – I don't add)	
1 medium onion, chopped	Garnish:
1 (28 oz.) can diced tomatoes	Shredded Monterey Jack cheese
2 Tbsp. ground cumin	Diced avocados
1 Tbsp. chili powder	Sour cream (optional)
3 bay leaves	2 corn tortillas, sliced and fried crisp (optional)
6 cups chicken stock	
1 tsp. salt	

In Dutch oven, heat the oil over medium heat. Add the tortillas, garlic, cilantro, and onion, cooking for 2 to 3 minutes. Add the tomatoes, bringing to a boil. Add cumin, chili powder, and bay leaves. Add chicken stock and return to a boil. Reduce heat. Add salt and cayenne, and simmer for an additional 30 minutes. Remove bay leaves and stir in shredded chicken. Garnish with Monterey Jack cheese, avocado, sour cream, and fried tortillas if desired. *Makes 6 to 8 servings; cook time, 55 minutes; prep time, 15 minutes.*