



Tortilla Soup

- 3 T. olive oil
- 1 lbs. chicken breast tenders
- 1 small onion, diced
- 2 cloves garlic, minced
- 1/2 jalapeno pepper, seeded & minced
- 1 T. fresh oregano, chopped (or 1 t. dried oregano)
- 6 cups of chicken broth
- 1 (16 oz.) can of diced tomatoes, drained
- 1 4 oz. can diced mild green chiles
- 1-1/2 cup fresh or frozen corn
- 1/3 cup cilantro, chopped (plus a bit more for garnish)
- salt & pepper to taste
- Juice of 1 lime
- corn tortilla chips
- shredded Jack or Cheddar Cheese

1. In a soup pot, brown chicken in 2 T. olive oil, over medium high heat. Remove chicken from pan and cut into smaller pieces. Set aside.

2. Add 1 T. olive oil to pan and saute onion, garlic, and jalapeno pepper over medium-high heat until lightly browned.

3. Add oregano, chicken stock, tomatoes, diced chiles, corn, chicken, cilantro, salt & pepper. Bring to boil, lower heat to low and simmer for 20-30 minutes. Add lime juice right before serving.

Serving:

Ladle a serving of the soup into a bowl. Top with tortilla strips, cheese, & cilantro.