



Chicken Tortilla Soup

For years many restaurants competed on who had the best chicken tortilla soup. I loved the soup from the beginning and here is my personal version.

2 tsp	olive oil	2 tsp	cumin
1 medium	onion, chopped	1 tsp	chili powder
4 cloves	garlic, minced	1/4 tsp	cayenne pepper
1 medium	jalapeno pepper, chopped	3-1/2 cups	chicken stock
1/2 cup	green bell pepper	3 medium	tomatoes, diced
12 oz	shredded chicken	16 oz	tomato sauce
16 oz	corn (frozen or off the cob)	6 oz	tortilla chip strips
1/2 cup	white wine		Sour cream

1. In a large pot, on medium heat, sauté onions, garlic, jalapeno and green pepper with olive oil until soft.
2. Add the chicken, corn, wine, cumin, chili powder, cayenne pepper, chicken stock, tomatoes, tomato sauce. Bring to a boil. Lower heat and simmer for 60 minutes.
3. Serve with a dollop of sour cream and tortilla strips.