



## Tortilla Soup

### Ingredients:

- 2 boneless skinless chicken breast halves, cubed
- 1 medium onion, finely chopped
- 1 clove garlic, minced
- 3 medium tomatoes, seeded and chopped
- 4 cups chicken broth
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- 1 mild green chili, seeded and chopped
- 2 tablespoons vegetable oil
- 4 corn tortillas, cut in half and then into ¼ inch strips (or already prepared tortilla strips instead of oil and tortillas)
- shredded Monterey Jack cheese (about 2 tablespoons for each serving)
- 2 tablespoons coarsely chopped fresh cilantro



## Directions:

- **Mix chicken, onion, garlic, tomatoes, broth, salt, pepper and the chili together in the slow cooker**
- **Cover and cook on low heat for 8 hours**
- **Sprinkle a bit of cheese into each serving bowl**
- **Ladle soup into bowl over cheese**
- **Top with cilantro and tortilla chips to serve**

## To Make Tortilla Strips:

- **In a large skillet, heat oil over medium heat**
- **Lay tortilla strips in the hot oil and cook, stirring gently, until crisp**
- **Remove tortilla strips from oil with slotted spoon or spatula and drain on paper towels**

