Chicken Tortilla Soup

Description

"Lemon juice brightens the flavors in this chicken, corn, and salsa soup seasoned with cumin and chili powder. Garnish with tortilla chips, grated cheese and a dollop of sour cream."

Summary

Yield: 4
Source: www.allrecipes.com
Prep Time: 15 minutes
Category: Soups

Ingredients

- 2 skinless, boneless chicken breasts
- 1/2 tsp olive oil
- 1/2 tsp minced garlic
- 1/4 tsp ground cumin
- 2 (14.5 ounce) cans chicken broth
- 1 cup frozen corn kernels
- 1 cup chopped onion
- 1/2 tsp chili powder
- 1 tbsp lemon juice
- 1 cup chunky salsa
- 8 ozs corn tortilla chips
- 1/2 cup Monterey Jack cheese (optional)

Instructions

1. In a large pot over medium heat, sauté the chicken in the oil for 5 minutes. Add the garlic and cumin and mix well. Then add the broth, corn, onion, chili powder, lemon juice and salsa. Reduce

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heat to low and simmer for about 20 to 30 minutes.

2. Break up some tortilla chips into individual bowls and pour soup over chips. Optional: top with the Monterey Jack cheese and a little sour cream.