Chicken Tortilla Soup III

Jacob · 30/09/2024



Prep Time

N/A

Dificult

Medium

Servings

N/A

Description

Easy and delicious Chicken corn cilantro salsa your favorite Mexican flavors served up hot Viva Mexico

Ingredients

— - 3 cloves garlic

— minced - 1 onion

— chopped - 3 tablespoons margarine - 2 tablespoons all-purpose flour - 3 (14 ounce) cans chicken broth - 4 cups half-and-half - 1 (10.75 ounce) can condensed cream of chicken soup - 1 cup fresh salsa - 1 (15 ounce) can creamed corn - 6 boneless

— chicken breast halves - cooked

— skinned - 2 teaspoons ground cumin - 1 (1.27 ounce) packet dry fajita seasoning - 3 tablespoons chopped fresh cilantro - 16 ounces tortilla chips - 8 ounces shredded Monterey Jack cheese

Instructions

1. In a large pot over medium heat
2. saute the garlic and onion in the butter or margarine for 5 minutes. Add flour and stir well
3. cooking for 1 minute more. Add the broth and half-and-half. Bring to a boil and reduce heat to low. Add the soup
4. salsa
5. corn
6. chicken
7. cumin
8. fajita seasoning and 2 tablespoons cilantro. Stir and continue to heat for 15 minutes. Crumble tortilla chips into individual bowls
9. add 1/2 ounce shredded cheese to each bowl and ladle in soup. Top each bowl with more crumbled chips
10. remaining 1/2 ounce cheese and remaining 1 tablespoon cilantro
11. and serve.