# Tortilla Soup I

Jacob · 30/09/2024



**Prep Time**

1 hr 10 mins

**Dificult**

Medium

**Servings**

6

**Description**

This is a favorite among us Texans and there are so many diverse ways to prepare it I have experimented with more entailed recipes and came up with this one which is just as delicious as the labor intensive ones Pass around chopped cilantro cubed avocados and crumbled Jack cheese for garnish

**Ingredients**

- - 9 cups chicken broth - 6 cloves roasted garlic - ½ cup chopped tomatoes - ½ yellow onion
- chopped - 2 fresh jalapeno peppers
- sliced into rings - 1 teaspoon dried oregano - ½ yellow onion
- sliced - 2 cups shredded
- cooked chicken meat - 1 lime
- juiced - 6 (6 inch) corn tortillas
- cut into strips and toasted for garnish

**Instructions**

1. In heavy pot
2. bring the broth to a boil. Add garlic
3. tomatoes
4. chopped onion
5. jalapeno
6. and oregano to the stocks. Simmer uncovered for 30 minutes. Broil the sliced onions until soft and a little brown. Add broiled onions
7. chicken
8. lime juice to soup
9. and simmer till chicken is heated. Place toasted tortilla strips in each bowl and pour soup over strips.