



RECIPES

Tortilla Soup

3 tbsp. olive oil
2 qts. chicken stock (recipe below)
salt to taste
cayenne pepper to taste
4 corn tortillas, coarsely chopped
2 cooked chicken breasts, cut into strips
6 cloves garlic, finely chopped
1 avocado, peeled, seeded, & cubed
1 tbsp. chopped fresh cilantro
1 cup shredded cheddar cheese
1 cup onion, finely chopped
1 bag white corn tortilla chips
2 cups tomato purée
1 tbsp. ground cumin
2 tsp. chili powder

Heat olive oil in a large saucepan over medium heat. Sauté corn tortillas with garlic and cilantro over medium heat until tortillas are soft. Add onion and tomato purée and bring to a boil. Add cumin, chili powder, and chicken stock. Bring to a boil again, then reduce heat to simmer. Add salt and cayenne pepper to taste and cook, stirring frequently, for 30 minutes. Pour into soup bowls. Garnish each bowl with an equal portion of chicken breast, avocado, shredded cheese, and white corn tortilla chips. Serve immediately. Serves 8-10

Chicken Stock:

2 lbs. chicken wings or thighs
1 small bay leaf
2 large yellow onions, coarsely chopped
4 large celery stalks, coarsely chopped
2-1/2 quarts water to cover

Combine all ingredients in a large stock pot. Bring stock to a boil, reduce heat and simmer 2 hours. Drain stock into another container using a large collander.