

2nd prize

CHICKEN TORTILLA SOUP

2 CANS (4 CUPS)	CHICKEN BROTH
2 CUPS	WATER
1 CAN	RO-TEL TOMATOES WITH CHILES
1 MEDIUM	ONION (DICED)
1 CUP	UNCOOKED RICE
2 CUPS	COOKED CHICKEN (DICED)
1 CAN	WHOLE KERNEL CORN (DRAINED)
1 CAN	BLACK BEANS (DRAINED AND RINSED)
1 MED	PERSIAN LIME (JUICED)

TORTILLA STRIPS OR CRUMBLED TORTILLA CHIPS

IN A HEAVY STOCK POT, BRING WATER AND BROTH TO A BOIL. ADD RICE ONIONS AND TACO SEASONING; STIR WELL, COVER AND SIMMER FOR 30 MINUTES. ADD CORN, BEANS, CHICKEN, TOMATOES AND LIME JUICE; MIX WELL AND SIMMER FOR AN ADDITIONAL 15 MINUTES.

PLACE TORTILLA STRIPS INTO A BOWL AND LADLE SOUP OVER CHIPS. GARNISH WITH FRESH CILANTRO AND MONTEREY JACK CHEESE.

SERVES 8

LORISSA CAMPBELL

