



Recipes

MISSIONFOODSERVICE.COM

Cream of Tortilla Soup

Serves 6

Ingredients:

4 1/2 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
19 oz. Chicken Broth
14 oz. Whole Milk
2 oz. Unsalted Butter
6 oz. Onions , diced
5 oz. Celery , diced
2 cloves Garlic , minced
4 oz. Tomatoes , chopped
1/2 oz. Cilantro , fresh and minced
1 Tbsp. All Purpose Flour
4 oz. Whipping Cream
4 oz. Monterey Jack Cheese , grated
4 oz. Pepper Jack Cheese , grated
.17 oz. Chile Powder
.17 oz. ground Cumin
Dash of Hot Sauce
Salt and Pepper to taste
8 oz. Precooked Chicken Breast, diced (optional)
Extra Cilantro to garnish
Tomato to garnish
Crushed Tortilla Chips to garnish

Directions:

1. Fry Mission® Pre-cut Unfried tortilla chips in a deep fat fryer heated at 350° F. Fry until crisp, about 40-60 seconds. Remove from oil and drain. When cool, crush into small pieces.
2. Bring chicken broth and milk to a boil in medium saucepan over medium heat. Meanwhile, melt butter in large saucepan over medium heat. Add onion, celery and garlic and sauté until onion is translucent, about 4 minutes.
3. Add tomato, cilantro and tortilla chips to sautéed ingredients. Reduce heat to low and sprinkle flour over mixture and stir for 2 minutes.
4. Stir chicken broth and milk solution into tortilla mixture adding optional chicken. Cover and bring to a boil. Reduce heat.
5. Stir in whipping cream, pepper jack and Monterey jack cheese, melt thoroughly.
6. Add chile powder, hot sauce, cumin, salt and pepper. Garnish with extra cilantro, tomato and crushed tortilla chips.