



Recipes

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Tortilla Alphabet Soup

Serves 10

Ingredients:

2 tsp. Minced Garlic
1 Tbsp. Olive Oil
4 1/2 cups Cubed Chicken Breast
1 cup Diced Onion
1 3/4 cups Diced Celery
2 cups Diced Carrots
4 cups Chicken Broth
4 cups Water
4 Tbsp. Tomato Paste
2 cups Tri-colored Rotelle Pasta
1/2 tsp. Dried Thyme
1/2 tsp. Dried Basil
Salt , to taste
12 Mission® 4.5" White Corn Tortillas (20123)

Directions:

1. In a large stockpot, sauté the garlic in the olive oil for 1 minute. Add the chicken breast and sauté until browned, stirring frequently. Add the onion, celery and carrot and sauté for 3 minutes more.
2. Add the chicken broth, water, tomato paste, thyme and basil. Bring to a boil and then add the pasta. Reduce heat and simmer for a half hour.
3. Cut alphabet letters out of the corn tortillas using biscuit cutters. Fry in hot oil until golden brown. Drain on paper towels.
4. Serve soup with the alphabet letters as garnish.