



Recipes

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Tex-Mex Tortilla Soup

Serves 4

Ingredients:

6 Mission® 6" Yellow Corn Tortillas (06942) , cut into 1/8" strips
4 cups Chicken Broth
12 Tomatillos , husked and chopped
2 cloves Garlic , chopped
1 small Onion , chopped
1 tsp. Chile Powder
3 fresh Anaheim Chiles , stemmed, seeded and chopped
1 large Tomato , chopped
1/4 cup fresh Parsley , chopped
1 cup cooked Chicken Breast, skinned and shredded
1 oz. Cheddar Cheese , shredded
Salt and Pepper to taste
Vegetable Oil cooking spray

Directions:

1. Combine the first 6 ingredients after tortillas, in a large saucepan and simmer until the vegetables are tender, about 20 minutes. Puree the soup mixture in a food processor or blender. Return it to the saucepan and add the chilies, tomatoes, parsley and chicken. Simmer for 15 minutes and season to taste.
2. Place the tortilla strips on an ungreased baking pan and spray lightly with vegetable spray. Bake at 350° F for 15 minutes, or until lightly browned. Ladle soup into bowls. Top with tortilla strips and cheese.
3. Serve immediately.