

⋮ TORTILLA SOUP ⋮



⋮ HOW TO MAKE ⋮

DIRECTIONS

1. Remove the meat from the chicken, pulling it into shreds and set aside. Reserve the bones and skin.
2. Place the bones and skin in a small sauce pot, add 5 cups of water, bring to a boil and then lower heat and simmer for one hour, then strain and discard the bones.
3. In a sauce pot, combine the broth, Santitas salsa, tomatoes, green chilies, and one cup of the tortilla chips, bring to a boil and simmer for 20 minutes, stirring frequently with a whisk to break of the tortilla chips. Season to taste with salt and pepper.
4. Divide the chicken meat, avocado, cheese and broken Santitas Tortilla chips into 4 bowls. Ladle the broth into the bowls and garnish with cilantro leaves and a lime wedge and serve immediately.

SANTITAS[®]

⋮ INGREDIENTS ⋮

- 3 cups Santitas Yellow or White Corn Tortilla Chips, broken
- 1 jar Santitas Mild Salsa
- 1 cup roasted chicken
- 1 can (12 oz.) tomatoes, crushed
- 1 can (12 oz.) diced tomatoes with green chilies
- 1 quart chicken broth
- 1 avocado, diced
- 1 cup cheddar cheese, grated

