

CHICKEN TORTILLA SOUP

**2 SKINLESS, BONELESS
CHICKEN BREASTS, CUT INTO
CUBES**

1/2 TEASPOON OLIVE OIL

**1/2 TEASPOON MINCED
GARLIC**

**1/4 TEASPOON GROUND
CUMIN**

**2 (14.5 OUNCE) CANS
CHICKEN BROTH**

**1 CUP FROZEN CORN KER-
NELS**

1 CUP CHOPPED ONION

**1/2 TEASPOON CHILI POW-
DER**

1 TABLESPOON LEMON JUICE

1 CUP CHUNKY SALSA

**8 OUNCES CORN TORTILLA
CHIPS**

**1/2 CUP SHREDDED
MONTEREY JACK CHEESE**

**IN A LARGE POT OVER MEDI-
UM HEAT, COOK AND STIR
CHICKEN IN THE OIL FOR 5
MINUTES. ADD THE GARLIC
AND CUMIN AND MIX WELL.
THEN ADD THE BROTH,
CORN, ONION, CHILI POW-
DER, LEMON JUICE, AND
SALSA. REDUCE HEAT TO
LOW AND SIMMER FOR
ABOUT 20 TO 30 MINUTES.
BREAK UP SOME TORTILLA
CHIPS INTO INDIVIDUAL
BOWLS AND POUR SOUP
OVER CHIPS. TOP WITH THE
MONTEREY JACK CHEESE
A LITTLE SOUR CREAM.**