

chicken tortilla soup



- 4 (6-inch) corn tortillas
- $\frac{1}{2}$ cup chopped onion
- 3 boneless, skinless chicken breast halves (about 12 ounces)
- 1 garlic clove, pressed
- $\frac{1}{4}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon ground cumin
- 2 cans (14 $\frac{1}{2}$ ounces each) chicken broth
- 1 can (14 $\frac{1}{2}$ ounces) diced tomatoes, undrained
- 1 can (4 ounces) chopped green chilies, undrained
- 4 teaspoons snipped fresh cilantro
- $\frac{1}{2}$ cup (2 ounces) shredded reduced-fat cheddar cheese
- 4 thick slices fresh lime (optional)

1. Preheat oven to 400°F. Cut tortillas into $\frac{1}{2}$ -inch strips using **Kitchen Shears**. Place on flat **Baking Stone**. Bake 7-8 minutes or until crisp.
2. Meanwhile, chop onion using **Food Chopper**. Cut chicken into $\frac{1}{2}$ -inch pieces using **Chef's Knife**. Heat **Casserole (4-qt.)** over medium-high heat. Spray with vegetable oil using **Kitchen Spritzer**. Add chicken; cook and stir 3 minutes. Add onion, garlic pressed with **Garlic Press**, chili powder and cumin. Cook and stir 2 minutes. Stir in broth, tomatoes and chilies. Bring to a boil. Reduce heat and simmer 10 minutes.
3. Snip cilantro using kitchen shears. Divide tortilla strips among 4 bowls. Ladle soup over tortillas using **Nylon Ladle**. Grate cheese over top with **Deluxe Cheese Grater**. Sprinkle soup with cilantro. Garnish each bowl with lime slice to squeeze juice into soup, if desired.

Yield: 4 servings