



Chicken Tortilla Soup

Description

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This chicken tortilla soup is sure to warm you up over the cold winter months. We had a little taste of Spring like weather this week, but now old man winter is back. My friend Kristin shared this chicken tortilla soup with me. It's delicious and perfect for a cold winter day.

You can make it in a slow cooker, but Kristin typically just throws everything into a pot an hour or so beforehand. The ingredients should simmer for at least 30 minutes for the flavors to blend. Do not BOIL, but set your stove top to simmer.

I hope you enjoy it as much as I did. Some great topping ideas for the chicken tortilla soup are shredded cheese, crushed tortilla chips or tortilla strips, green onion and sour cream.

Chicken Tortilla Soup

Author: Kristin Llechty for Joyfulscribblings.com

Ingredients

- 3 stalks celery, diced
- 1 green pepper, diced
- 2 small sweet onions, diced
- 2 cups shredded carrots, chopped
- 1 10 3/4 oz. Campbell's Tomato Soup
- 1 14.5 oz. Delmonte Petite diced tomatoes with garlic
- 1 10 oz. Rotel lime & cilantro diced tomatoes
- 2 32 oz. cartons Swanson's Mexican Tortilla Chicken Broth, (I used one carton when I made it and it was plenty)
- 1 32 oz. carton chicken broth
- 3 large chicken breasts baked and diced or shredded Rotisserie chicken
- 2 cups frozen sweet corn
- 16 oz. can Bush's seasoned pinto beans, rinsed and drained
- 15 oz. can Bush's seasoned black beans, rinsed and drained
- 1/2 tsp cumin
- 1/2 tsp garlic powder
- 1 Tbps. Worcestershire Sauce
- Optional toppings: shredded cheese, tortilla strips or crushed tortilla chips, sour cream, and green onion

Instructions

1. Saute celery, green pepper, onions and carrots in butter until softened.
2. Dump all of the ingredients into a stock pot and simmer for at least 30 minutes.
3. You could also put everything in a slow cooker and cook on low.

Here are a few more soup recipes I've shared in the past.



[Hearty Potato Sausage Soup](#)



[Shrimp and Sausage Cioppino](#)



[Hearty Wild Rice Soup](#)

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