

## **Chicken Tortilla Soup with Tortilla Strips**

### **Ingredients:**

4 cups water

1 cup tomato juice

1/3 cup diced celery

2/3 cup diced onion

2/3 cup fresh tomatoes or small can diced tomatoes

1 1/3 cups diced or shredded cooked chicken

### **Boil the above until the celery is cooked, then add:**

¼ cup taco seasoning

1 tbsp plus 1 tsp ground cumin

1 tsp garlic salt

1 tsp pepper

1 tsp chili

Bring to a boil, then reduce to a simmer for 10 minutes. If desired thicken with 2 tbsp of flour that has been mixed with 3 tbsp melted butter.

### **Tortilla Strips**

#### **Ingredients:**

2 flour or corn tortillas (10-inch or burrito-size)

1 tbsp olive, avocado or canola oil

Course salt and ground pepper

#### **Directions:**

Preheat oven to 425 degrees. Stack 2 tortillas; slice in half. Cut crosswise into ¼ " to ½ " strips; place on a rimmed baking sheet. Toss in oil; season with salt and pepper. Spread in a single layer; bake until golden brown and crisp, turning halfway through, 8-10 minutes. Let cool.