

Tortilla Cheddar Soup

Gary R. Hughes: Dec '96

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

Yield: 2 Quarts

Cuisine: Mexican

Tortilla chips covered with a spicy cheddar cheese soup.

2 cans Campbell's Cheddar Soup
1 cup Cooked Chicken, coarsely shredded
2 cups chicken stock
1 cup light cream
8 oz. Sharp Cheddar Cheese, grated
1/8 cup Jalapeno Chilies, chopped
1 can Green Chile (4 oz.)
1/4 cup tomato paste
1/4 cup Pimiento, chopped
1 medium Onion, chopped
4 clove Garlic, chopped
1 Medium Red or Green Bell Pepper, chopped
2 tsp cumin
2 tsp oregano
3 tsp chili powder
1/4 tsp celery seed
1/2 cup sour cream
Pepper to Taste
1 bag tortillas
Tobasco Sauce to Taste

1. Saute' onions and garlic with a little oil in a large, heavy pot for about 5 minutes. Add remaining ingredients. Simmer for 10 minutes stirring constantly so the cheese and cream doesn't stick to the bottom.
2. Put a handful of slightly broken tortilla chips into a bowl. Ladle soup over chips. Top with a dollop of sour cream and a shake or two of Tobasco Sauce.

Per Serving (excluding unknown items): 389 Calories; 27g Fat (61.9% calories from fat); 21g Protein; 16g Carbohydrate; 2g Dietary Fiber; 94mg Cholesterol; 1154mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.