



Tortilla Soup



1 t butter

1/2 c chopped onion

2 c chicken broth

1 6-oz. can tomato paste

1 10-oz. can enchilada sauce

1 c cooked chicken, shredded or cut in chunks

1 10-oz. pkg. frozen corn

1/4 t red pepper flakes

salt and pepper to taste

1 fresh lime, juiced

3 soft corn or flour tortillas (cut in strips) and/or fried tortilla strips

garnish: avocado, Mexican cheese, lime wedges, cilantro

In large saucepan, melt butter over medium heat. Cook onions until tender, 5 minutes or so. Add broth and tomato paste and whisk until smooth. Add enchilada sauce, chicken, corn, and red pepper flakes. Bring to a boil, stirring occasionally. Turn heat to low and simmer at least 15 minutes. Salt and pepper to taste. Right before serving, stir in juice from fresh lime and soft tortilla strips (and/or top with fried tortilla strips). Serve soup with your choice of fried tortilla strips, avocado, cheese, lime wedges and cilantro.