

**SUE'S VERSION OF MAX & ERMA'S
CHICKEN TORTILLA SOUP** **Changed by Frank are in RED**

Ingredients:

2 boneless skinless chicken breast
2 cans cream of mushroom,
2 cans cream of chicken soup,
2 cans cream of celery soup, and
2 cans cheddar cheese soup.
2 cans (15 oz each) chicken broth Plus 1 extra just in case
1 (15 oz.) can diced tomatoes
1 cup Pace brand medium salsa
1 tsp. cumin - more or less to taste
1 (4.5 oz) can Ortega green chili's **diced/chopped**
1 medium onion, chopped
1/2 Dried Ancho Pepper chopped small
1/4 cup fresh, chopped cilantro **Optional**
4 cloves fresh garlic, minced
1 tsp. red chili powder, more or less to your taste
salt and pepper to your taste

Preparation:

Cut Chicken into 1/2" to 3/4" cubes.

In a large stockpot add 2 Tbl. Spoons of Olive Oil.

Put chicken in pot, add onions, garlic, green chili's, Ancho pepper, chili powder, cumin, salt and pepper and cook until onions are transparent and the chicken is done.

In a large bowl combine and whisk together until smooth:

2 cans each of the following Campbell soups:

cream of mushroom,
cream of chicken soup,
cream of celery soup, and
cheddar cheese soup.

2 cans (15 oz each) chicken broth **adjust to desired thickness**

1 (15 oz.) can diced tomatoes

1 cup Pace brand medium salsa - Simmer another hour. **Until hot more or less.**

While soup is simmering, make your soup toppings: if you wan, or buy them.

Cut 1 pkg. flour tortillas into small thin strips and deep fry in hot oil until lightly browned.

Shred 1/2 lb. longhorn style colby **or cheddar** cheese

NOTE:

When I made this I changed and added some things in the ingredients and the cooking process.

Also note that this was very, very thick. I added some Beef Broth to thin mine because that is what I had on hand. I recommend getting the extra can of chicken broth just In case you want to thin it some. I don't know why the almost 2 hour cooking time was suggested by them they did not say. I do not think that is needed. The soup is pre cooked and just needs to be heated up.

Total prep time might be 40 to 45 min., less that 1 hour.