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## Yard House-style Chicken Tortilla Soup

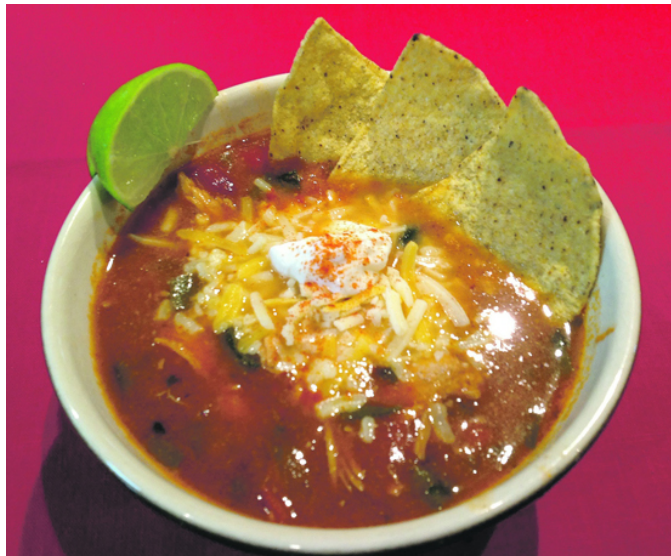


Photo Susie Iventosch

(Makes roughly 16 side dish cups of soup or 8-10 dinner sized bowls)

### Ingredients

- 1 (46 ounce) can chicken broth
  - 1 (15 ounce) can tomato sauce
  - 1 (15 ounce) can diced tomatoes
  - Juice of 1 lime
  - 3 cups shredded cooked chicken
  - 2 Anaheim chilies, diced
  - 1-2 jalapeno peppers, diced
  - 1-2 Poblano peppers, diced (your choice, 1 or 2)
  - 1 yellow onion, diced
  - 3-4 large tomatoes, diced
  - 2 garlic cloves, minced
  - 2 tablespoons minced cilantro
  - 1 tablespoon chili powder
  - 2 teaspoons cumin powder
  - 1 teaspoon salt
  - 2 tablespoons corn masa flour
- ### Garnishes
- 2 cups shredded cheddar cheese

- 1 cup plain low-fat yogurt or non-fat sour cream
- 1-2 avocados, chopped
- 1/4 cup cilantro leaves
- 1 lime, cut into wedges
- 2 cups crushed tortilla chips (or you can simply put 3 or so whole chips right into the soup!)

### Directions

Saute garlic and onions in 2 tablespoons olive oil, until translucent. Add diced peppers, chilies and saute for another 4 to 5 minutes. Stir masa flour, spices and salt into veggies and mix with wooden spoon. Cook for a few minutes to lightly brown the flour. Slowly add lime juice, tomato sauce and canned diced tomatoes. Mix well with whisk. Add chicken broth, shredded chicken and fresh diced tomatoes and simmer for an hour or so over low heat, stirring occasionally.

When ready to serve, place grated cheddar cheese in bottom of bowl or cup and pour hot soup over the top. Garnish with remaining toppings and serve with a happy smile.

Note, for the photo I put the grated cheese on top, and you can do that too, if you prefer.

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