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## Chicken Tortilla Soup for the Wicked

By Susie Iventosch

Usually this time of year, I receive an email or two requesting new recipes for the 3Bs-Bunco, Bridge and Book Club! I am so happy to be fully prepared this time with a dish I thought would make a wonderful 3B meal the second I tasted it. The circumstances of tasting this particular recipe when and where I did may be a bit suspect, but nevertheless, it is a fantastic dish for cold wintry parties!

Because my daughter is in the cast of *Wicked the Musical*, I travel to quite a few destinations in order to spend some time with my little road warrior. Since the tour was in Honolulu for an eight-week run that spanned both Thanksgiving and Christmas this year, I found myself in Hawaii doing a little early Christmas 'festivating'!

One night after the show, we headed for Yard House on Waikiki, where the Chicken Tortilla Soup was beckoning us to order a bowl. I have never made this soup before, and truly, Hawaii is maybe the last place I would think of eating a hot and hearty spicy soup, but the trade winds were blowing like crazy that day, so it sounded like the perfect choice for a post-show meal.

We enjoyed this soup so much that we returned the next night for seconds! Although the restaurant would not give out the exact recipe, they offered up a few key ingredients and then I found one online that was said to be similar. After adding a few touches to arrive as close as possible to the Yard House recipe, I think this one is pretty darn similar!

*Wicked* arrives in San Francisco in January, so hopefully, we can introduce the cast to some delightful restaurants on our side of the bay!

### Yard House-style Chicken Tortilla Soup

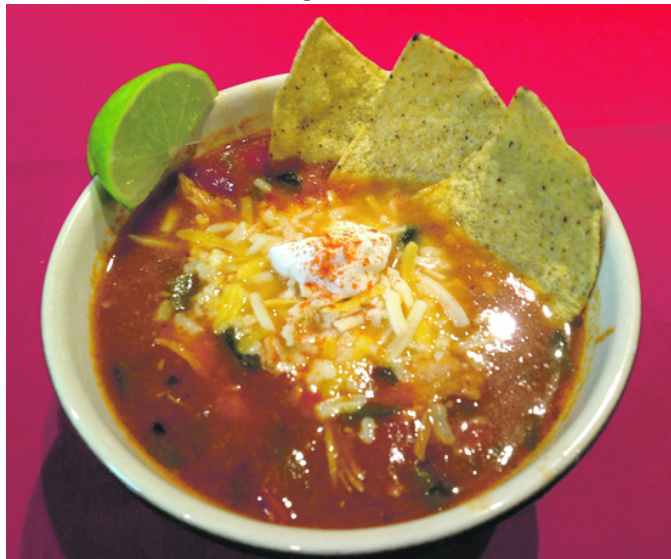


Photo Susie Iventosch

(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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