

## CHICKEN TORTILLA SOUP

Serves 4

*This soup is very similar to one that is very popular in Mexico.*

2 corn tortillas  
25 ml oil  
½ onion, diced  
1 clove garlic, minced  
2.5 ml cumin  
pinch chili powder  
375 ml boneless, skinless chicken,  
½ each red & yellow sweet pepper, diced  
2 Roma tomatoes, chopped  
750 ml chicken stock  
125 ml corn kernels  
5-10 ml lime juice  
25 ml chopped fresh cilantro

1. Cut tortillas into 5mm wide strips.
2. Prepare the rest of the vegetables but keep the onions separate.
3. Cut the chicken diagonally into 5mm thick strips. Set aside.
4. Heat half the oil in a frying pan on medium heat. Add the tortilla strips & stir until they are crisp, about 2 minutes. Transfer with a slotted spoon to paper towel to drain. DON'T EAT THEM YET!!
5. Heat the rest of the oil in a large pot on medium heat.
6. Add onions, garlic, cumin and chili powder to oil & cook, stirring occasionally until soft, about 3 minutes.
7. Add chicken and peppers and fry until chicken is golden, about 5 minutes.
8. Add tomatoes and stock and bring to boil. Reduce heat and simmer for about 7 minutes.
9. Add corn & cook for 2 more minutes.
10. Stir in lime juice.
11. Ladle into bowls and garnish with tortilla strips (& cilantro, if you like it).