

Recipe courtesy of Frasier's Gourmet Foods

## **Chicken Tortilla Soup**

½ cup vegetable oil  
10 corn tortillas, chopped  
1 large onion, diced  
3 garlic cloves chopped  
1 jalapeno, copped  
5 cups chicken stock  
1 15.25 oz. can chopped tomatoes  
½ cup cilantro  
4 cups shredded chicken  
1 15.25 oz. can of corn, drained  
1 15.25 oz can of black beans, rinsed and drained  
Juice of 1 lime

In a large stock pot, heat oil. Add tortillas and cook until crispy. Add onions, garlic and jalapeno, cook 2 minutes. Add chicken stock, tomatoes and cilantro. Bring to a boil. Cook uncovered for 8 minutes. In 2 batches puree in a blender or use stick blender and puree until smooth. Stir in shredded chicken, corn, black beans and lime juice. Simmer for 5 minutes.

Garnish with tortilla strips and cilantro leaves.