

## Chicken Tortilla Soup

from Ginny Bonessi

1/2 cup chopped onion  
4 boneless chicken breast halves  
1 garlic clove chopped  
½ tsp. chili powder  
½ tsp. ground cumin  
4 cans chicken broth (14 1/2 ounces each)  
1 can diced tomatoes (14 1/2 ounces )  
2 cans chopped green chilies (4 ounces undrained)  
1 cup grated cheddar cheese

Cut chicken into ½ inch pieces and sauté in some oil on the stove top  
3 - 4 minutes. - set aside.

Combine all the other ingredients in soup pot (except the cheese).

Bring to a boil and simmer 20 - 30 minutes to blend flavors.

Cut chicken into bite size pieces and add to soup mixture.

Allow chicken to heat through a few minutes.

Serve into bowls and add grated cheese.

You can garnish with some chopped fresh cilantro if desired.