



## Pollo Tortilla Sopa

The idea for this unique soup was borrowed from a street vender in La Paz, Mexico.

Saute onion and garlic in hot oil  
until onion is tender.  
add chicken, cook about 5 minutes

Blend until liquid in food  
processor, add to pot.

Add broth and spices. heat to 160°

2-TBLSPNS oil  
1 - medium onion (diced)  
5 - cloves Garlic (minced)  
1/2 lb Chicken (cooked, cubed)

2-1 lb cans tomatoes

6 - cups chicken broth  
2 - teaspoons Oregano  
2 " Cumin  
1 " Marjoram  
1 " Thyme  
1 " Black Pepper  
1 " Salt

Mozzarella Cheese (shredded)  
Sour cream  
Avocado  
Tortilla chips

To serve: Fill soup bowl 1/2 full with broken (not crushed) Tortilla chips,  
cover chips with shredded Mozzarella cheese, Fill with hot soup.  
Garnish with Sour cream and/or Avocado and whole Tortilla chips ....