

Chicken Tortilla Chowder

14 oz. can of chicken broth (When I double the batch I use 1 of the 32 oz. containers)

1 can cream of chicken soup

1 can cream of potato soup

1-1/2 cups milk

Dump together and stir till smooth

2 cups cooked cubed chicken breasts

1 can Mexican corn

1 can chopped green chili (or jalapeño peppers – small can)

½ cup thinly sliced green onion (optional)

Bring to a boil. Simmer for 8 to 10 minutes.

Then add ½ cup shredded cheddar cheese.

Take flour tortillas and cut into strips about 1 inch wide (jalapeno flavor is great). Toss with oil and place on cookie sheet with sides. Bake at 425 degrees for about 14 minutes. Stir or flip once during baking times. Serve with soup or crumble on top.

NOTE: You can use "Pam" olive oil spray and spray the cookie sheet, then lay the cut tortilla down and spray it again. It seems to need less time to cook and they are not as greasy. I still flip them halve way thru.