



# TORTILLA SOUP FROM LAURA SCHUPP

## INGREDIENTS:

½ c. + 3 Tbsp. oil  
salt & pepper  
3 chicken breasts  
1 c. diced onion  
8 whole corn tortilla shells (diced)  
4 cloves minced garlic  
3 Tbsp. fresh cilantro  
32 oz. chicken broth  
5 oz. V-8 tomato juice  
2 tsp. ground cumin  
2 tsp. chili powder  
½ tsp. cayenne pepper  
1 can black beans (rinsed and drained)  
1 can whole corn (rinsed and drained)  
1 avocado (diced for garnish)  
1 c. cheddar cheese (shredded for garnish)  
1 c. sour cream (for garnish)

## DIRECTIONS:

In a large pot over medium to high heat, add three tablespoons of oil. Pat chicken dry with paper towels and season with salt and pepper to taste. Sear chicken on both sides until just done. Remove from pan to a plate and allow to cool. Once cool, dice chicken into bite-size pieces. In the same pot over medium to high heat, add remaining oil. Sauté onion with diced tortilla shells and garlic until browned. Turn down heat and add cilantro, broth, tomato juice, spices, beans, and corn. Stir together and cook for 10 more minutes. Add diced chicken, then serve immediately with garnishes of avocado, cheese, and sour

**Makes 6 servings**

This recipe originally appeared in HomeLife Magazine.



# GRANDMA'S POTATO SOUP FROM KATIE WINN

## INGREDIENTS:

¼ cup butter  
1 large onion, diced  
¾ cup sliced celery  
5 cups peeled, chopped potatoes  
3 cups water  
3 cups milk, divided  
4 teaspoons chicken bouillon granules  
½ teaspoon salt  
½ teaspoon pepper  
¼ cup flour  
4 cups shredded cheese  
½ cup bacon, cooked and crumbled

## DIRECTIONS:

Melt butter in a large pot over medium heat. Sauté onion and celery in butter until soft, 8-10 minutes. Add potatoes and water; bring to a boil, then reduce to a simmer and cook for 15 minutes. Stir in 2 cups milk, bouillon, salt, and pepper. Whisk together flour and remaining cup of milk. Stir into the soup, bring to a boil, and let boil for 2 minutes, until soup is thickened. Reduce heat to low; add cheese and bacon and stir until cheese is melted.

NOTE: If you have it on hand, you can use 3 cups of chicken stock or broth in place of the water and chicken bouillon granules.

**Makes 6 servings**

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