



Makes: 6-8 servings

Total Time: 1 hour 10 minutes



- 2 tbsp olive oil
- 1/2 red pepper, minced
- 3 ribs celery, minced
- 1 medium onion, minced
- 1/2 jalapeño pepper, seeded and minced
- 2 cloves garlic, minced
- 1 (14.5-ounce) can diced tomatoes
- 5 ounces Ro-Tel tomatoes and green chilies (1/2 of can)
- 1 & 1/2 cups beef broth
- 3 & 1/2 cups chicken broth
- 1 (10 & 3/4 ounce) can tomato soup
- 2 cups water
- 1 tsp ground cumin
- 1 tsp chili powder
- 1 tsp salt
- 1/2 tsp lemon pepper seasoning
- 2 tsp Worcestershire sauce
- 8 corn tortillas, cut in 1-inch squares

Optional:

- 1 & 1/2 pounds chicken breast
- 3 cups chicken broth
- 1/2 cup grated cheddar cheese plus more for serving
- Serving ideas: Avocado slices, pomegranate seeds, cilantro, sour cream, tortilla strips

Heat the olive oil over medium heat in a large pot or dutch oven. Sauté the first 5 ingredients in the oil until soft but not brown. Add remaining ingredients except tortillas and simmer for 50 minutes. Add tortillas and additional salt, if necessary, and cook 10 minutes.

If desired, cook chicken in broth about 20 minutes or until done. When cool enough to handle, shred chicken using two forks to pull it apart. Add to the soup at the end of cooking. Mix in grated cheddar cheese. Soup should be thick. Serve with avocado slices, pomegranate seeds, cilantro, sour cream and additional cheddar cheese. Enjoy!!