

Quilting Recipe

Do you have trouble finding time to quilt because you need to drop everything and prepare dinner? This is a great hot and spicy soup that you can prepare in just a few minutes, which will give you more time for piecing those squares together!

Tortilla Soup

2 tablespoons vegetable oil

1 large red bell pepper, seeded and cut into 1/2 inch wide strips

1 large green bell pepper, seeded and cut into 1/2 inch wide strips

1 large yellow bell pepper, seeded and cut into 1/2 inch wide strips

2 cups thinly sliced yellow onion

6 cloves garlic, minced

1/4 cup chili powder

2 tablespoons ground cumin

Two 14.5 ounce cans diced tomatoes, drained

2 envelopes Lipton Golden Onion Soup Mix

7 cups water

4 cups coarsely chopped cooked chicken

2 cups fried corn tortilla strips

1 1/2 cups grated Monterey Jack cheese for garnish

Leaves from 1 bunch fresh cilantro, chopped for garnish

In an 8-quart stock pot, heat the oil over medium heat, add the peppers and onion, and cook until they have softened, about 5 minutes, stirring frequently. Add the garlic, chili powder, and cumin, and cook, stirring constantly, until the garlic is softened, about 3 minutes. Add the tomatoes and soup mix and bring the liquid to a boil. Add the water and chicken, bring to a boil again, reduce the heat to medium-low, and simmer the soup for 15 minutes. To serve, place some tortillas strips in each bowl and ladle the soup into the bowls. Garnish each serving with some cheese, chopped cilantro and your favorite salsa.