

Spicy Tortilla Soup

1 med onion, chopped (about 1 cup)
2 minced garlic cloves (about 2 tsp)
2 Tbsp of vegetable oil
1 4 oz can green chilies, chopped
15 oz can Italian style stewed tomatoes (chopped with their own juice)
4 c chicken broth
1 tsp of lemon pepper
2 Tbsp of Worcestershire sauce
1 tsp chili powder
1 tsp ground cumin
1/2 tsp of hot sauce
4 Tbsp of flour
1 lb skinless boneless chicken breasts (cubed)
1/3 c sour cream
Bag of tortilla chips

In large saucepan, sauté minced garlic cloves in vegetable oil over low heat for 5 minutes until onion is softened. Add one 4 ounce can green chilies - chopped, tomatoes, chicken broth, lemon pepper, Worcestershire, chili powder, cumin and hot sauce. Simmer for 20 minutes.

In small bowl, combine flour with 1/2 c water and whisk into soup. Bring soup to a boil again and simmer for 5 minutes. Add chicken. Simmer 5 minutes. Stir in sour cream, salt and pepper to taste.