

# Chef Kevin's Souper Bowl Tortilla Soup

Makes 2 gallons  
You can half the recipe

## INGREDIENTS

### Meat

- 4 cups Chicken, cooked and shredded (1 family pack bone in chicken leg pack)
- 2 lbs Sausage, ground browned

### Produce

- 1/4 cup Cilantro fresh, chopped
- 2 Garlic cloves, chopped
- 1 Onion, diced
- 3 Celery stalks, diced
- 1½ cups tri-color Peppers (green yellow orange), diced,

### Canned Goods

- 3 cups Chicken Broth, low sodium or boil chicken bones from above for stock
- 1 (4.5 ounce) can Old El Paso Green Chilies,
- 1 (14.5 ounce) can Tomatoes, fire roasted
- 1 (11 ounce) can Corn
- 1 (6oz) jar Enchilada sauce
- 1 (8 ounce) can Tomato sauce

### Baking & Spices

- 1 tbsp Old El Paso taco seasoning,
- Salt, pepper, garlic to taste

### Oils & Vinegars

- 2 cups Canola oil
- 1 tbsp Olive oil

### Bread & Baked Goods

- 16 Old El Paso burrito tortillas, old
- 1 for the toasted Tortilla Strips

Roast chicken legs cool and shred, brown the sausage. Sautee vgs, with oil, bring chicken stock, enchilada sauce and tomato sauce to a boil. Add in four chopped tortillas boil until tortilla breaks down and thickens the broth. Add in shredded chicken and browned sausage, bring to simmer, add in canned product return to simmer, season to taste. Add toasted tortilla strips, diced peppers, sour cream and guacamole as desired to garnish. Serve.