

CopyCat Applebee's Chicken Tortilla Soup

Ingredients

1 medium Yellow Onion, chopped
2 teaspoons fresh Garlic, minced
2 teaspoons Vegetable Oil
4 cups Chicken Stock
1/4 cup chopped Green Pepper (optional)
1 (15 ounce) cans Tomato puree
1 teaspoon finely minced Jalapeno Pepper
1/2 teaspoon Salt
1/4 teaspoon Pepper
1 teaspoon Sugar
1 teaspoon Chili Powder
1 teaspoon Worcestershire Sauce
1/2 teaspoon Hot Sauce (optional)
4 teaspoons Flour
1/2 cup Water
1 pound cooked Chicken, cubed
1 cup Cream
1/4 cup fat free Sour Cream
8 ounces processed Cheese, 1-inch cubes
10 (6 inch) Corn Tortillas, 1/4-inch strips, fried
Fresh Cilantro, roughly chopped (optional)

Directions

Sauté oil, garlic and onions in large pan or Dutch oven until soft.

Add everything else except the cheese, tortillas and cilantro. Bring to low boil, then reduce heat and simmer 20 minutes.

Cut tortillas into 1/4-inch strips and fry in oil or spray with oil and bake at 400°F (while soup is cooking). Sprinkle

with salt if desired.

Thoroughly mix flour and water, then whisk into soup.

Bring to a low boil, then simmer 5 minutes.

Add chicken and simmer 5 minutes.

Stir in sour cream and cheese (more or less of each, depending on taste). Ensure 165°F serving temperature.

After serving soup, pile tortilla strips into a “haystack” shape on top of the soup.

Garnish with freshly chopped cilantro.