

## TEXAS TORTILLA SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
135 cal	22 g	6 g	4 g	8 mg	1256 mg	129 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
TORTILLAS,CORN,6 INCH	2-3/4 lbs		
CHICKEN BROTH		3 gal	
TOMATOES,CANNED,DICED,INCL LIQUIDS	27-1/3 lbs	2 gal 3-7/8 qts	
PEPPERS,JALAPENOS,CANNED,CHOPPED	3-5/8 oz	3/4 cup	
ONIONS,FRESH,CHOPPED	5-5/8 oz	1 cup	6-1/4 oz
CUMIN,GROUND	1-2/3 oz	1/2 cup	
CILANTRO,DRY	1-1/8 oz	1 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
CORN,CANNED,WHOLE KERNEL,DRAINED	4-1/3 lbs	3 qts	
BEANS,KIDNEY,DARK RED,CANNED,DRAINED	4-1/2 lbs	2 qts 3-1/2 cup	
CHEESE,CHEDDAR,SHREDDED	1-1/2 lbs	1 qts 2 cup	

**Method**

- 1 Cut tortillas into strips 1/2-inch by 3-inches. Spread 13 ounces or 1 quart strips on each sheet pan. Using a convection oven, bake at 350 F. for 6-8 minutes or until crisp and lightly browned on low fan, open vent. Reserve for use in Step 4.
- 2 Prepare broth according to package directions.
- 3 Add tomatoes, peppers, onions, cumin, cilantro, and garlic powder to broth in steam-jacketed kettle. Simmer 20 minutes.
- 4 Drain, rinse and drain corn and beans. Add corn and beans to soup mixture; stir and bring back to a simmer for 10 minutes or until tender; stir occasionally. Drain. CCP: Hold for service at 140 F. or higher.
- 5 Garnish each portion with 1/4 cup tortilla strips and 1 tablespoon cheese.