



Cheesy Chicken Tortilla Soup

(Recipe Compliments of my sister-in-law, Linda Spess)

Ingredients:

- 2 - Quarts Chicken Broth
- 2 - pounds (more or less) Boneless Skinless Chicken, sliced into smaller pieces
- 1 - Medium Size Onion, finely chopped
- 1/2 - Cup Celery, Finely Chopped
- 1 1/2 - Cups Margarine
- 1 1/4 - Cups Flour
- 1 - Can Rotel (or equivalent)
- 3 - Cups Milk
- 8 oz.—16 oz. Velveta (or equivalent). I use 8.
- 1-2 cups Monterey Jack or Cheddar cheese.

Directions:

- 1 - In a large stock pan, put 2 quarts of water. Slice up fresh skinless boneless chicken into smaller pieces and boil until cooked in water (20-30 minutes). Take out chicken and let cool and then cut cooked pieces into more bite size portions. With your 2 quarts of broth, strain it to remove any residue for the boiling process and put back into pan. *(Skinless Boneless Chicken especially has residue from the processing of it.)*
- 2 Finely chop 1 medium onion and 1/2 cup celery. Put in simmering chicken stock on medium heat and cook until tender.
- 3 In separate pan, make a roux of 1 1/2 cups margarine (3 sticks melted) and 1 1/4 Cups Flour. Mix until combined and then pour roux into chicken broth after onion and celery has cooked. Stir until mixed and thickened.
- 4 Add 1 can mild or original Rotel (depending on how spicy you want it.)
- 5 Now is when you should add salt, pepper and garlic powder to taste. Be conservative at first and add more as needed as you continue to taste.
- 6 Add 8 ounces (1 quarter Velveta brick) by cutting it up into smaller pieces into the hot broth.
- 7 Add 2 cups of cheddar cheese.
- 8 When all melted, serve up and enjoy with tortilla chips.

Soup should not be left on heat when mixed and done as it can easily burn the bottom of the pan.