

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Spicy Tortilla Soup

- 1 cup - Onion (chopped)
- 2 cloves - Garlic (minced)
- 2 tbsp - Vegetable oil
- 6 - Zucchini, medium (sliced and quartered)
- 8 cups - Water
- 6 - Chicken Breasts
- 16 oz - Stewed tomatoes, undrained
- 1 can - Ro-Tel tomatoes with green chilies
- 15 oz - Tomato Sauce
- 24 oz - Whole kernel corn, undrained
- 3 tsp. - Cumin
- 4 - Chicken bouillon cubes
- 2 tsp - Garlic powder
- 1 ½ tsp - Black pepper
- Salt to taste

Garnishes:

Tortilla Chips, Shredded Monterey Jack Cheese

Directions:

To make broth, boil chicken breasts in 8 waters of water until chicken is done. Remove chicken, allow to cool, then shred chicken. Add bouillon cubes to broth. Sauté onions and garlic in oil. Add zucchini, sauce mixture, chicken and all remaining ingredients. Bring to a boil. Cover. Reduce heat and simmer 30 minutes. Spoon soup in bowls, add broken tortilla chips and cheese. This makes a large kettle of soup, and can be made days ahead.



Untiedt's Vegetable Farm, Inc.

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