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## SOUTHWESTERN VEGETABLE SOUP

6 cups of chicken or vegetable broth  
14-1/2 ounce can of diced tomatoes  
1 cup of water  
1 cup of canned dark red kidney beans  
1 cup of frozen corn  
1 cup of frozen green beans  
4 ounce can of dried green chilies  
1/2 cup of diced Spanish onion  
1/2 cup of tomato sauce  
6 minced corn tortillas  
1-1/2 teaspoons of chili powder  
1/8 teaspoon of garlic powder  
1 cup of shredded cheddar-jack cheese  
1 cup of crumbled tortilla chips

Combine broth, diced tomatoes, water, kidney beans, corn, green beans, chilies, onion, tomato sauce, tortillas, chili powder and garlic powder in a large stock pot. Cook over high heat.

Bring soup to a boil. Reduce heat and simmer for 45 minutes to 1 hour until the soup has thickened and tortilla pieces have mostly dissolved.



To serve, ladle the soup into a bowl. Sprinkle with cheddar cheese and tortilla chips before serving.

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