



A chunky, hearty bowl of Tortilla Soup never fails to warm your body up on a cold fall or winter day. Packed with vegetables, flavor and texture, this recipe from south of the border is the perfect combination of savory, earthy and spicy.



SNI Organic Ancho

Tortilla Soup

Ingredients as Prepared	Grams
Low Sodium Chicken Broth	464
Crushed Tomatoes	200
Water	150
Cooked Chicken Breast Strips	100
Corn	100
Black beans	60
Long grain rice	30
SNI Organic Smoked Minced Onion	13
SNI Organic Ancho Salt	8.85
Lime	8
SNI Organic Granulated Garlic	4
SNI Organic Ancho	1
Cumin	0.8

Instructions:

1. In a large pot, pour in all ingredients and bring to a boil.
2. Let simmer until soup has thickened to desired consistency.