## cathy gitlen thacker

1 teaspoon ground cumin

1 teaspoon fresh ground black pepper

2 cups cooked chicken, shredded

1 teaspoon salt

## Tortilla Soup

1 medium yellow onion

18-ounce can Rotel tomatoes or any variety canned tomatoes with green chilies

2 cans or four cups of chicken stock

1 small can tomato sauce

2 teaspoons chili powder

For garnish: tortilla chips, shredded cheddar or Colby-Jack cheese

Saute onion in a small amount of vegetable or olive oil, until soft and translucent. Stir in all other

ingredients, except chicken, and simmer for thirty minutes or until ingredients are well-blended.

Pour crushed chips in bottom of a soup bowl. Add soup, top with cheese and serve.

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