

Tortilla Soup (dry mix)

MAKE SINGLE BATCH MIXES

Place dry ingredient portions in a single zip top bag

INGREDIENTS

- 3 tablespoons chicken broth granules or powder
- 1 teaspoon garlic powder
- 2 tablespoons minced dried onion
- 1 teaspoon chili powder
- ½ teaspoon oregano
- 1 teaspoon dried cilantro
- ¼ teaspoon lemon pepper

DIRECTIONS

- Combine all of the ingredients in a container or sealable bag. Stir or shake to blend.
- **Storage:** Store the bulk recipe in either a sealable gallon sized baggie or large container with airtight top.
- When making the soup from a bulk batch, always shake or stir before measuring.

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MAKE MULTI BATCH BULK BLEND

Place dry ingredient portions in an airtight container

INGREDIENTS

- 2 cups chicken chicken broth granules or powder
- 4 teaspoonS garlic powder
- 1¼ cups minced dried onion
- 3 tablespoons and 1 teaspoon chili powder
- 5 teaspoons oregano
- 3 tablespoons and 1 teaspoon dried cilantro
- 2½ teaspoons lemon pepper

Tortilla Soup

INGREDIENTS

- 7 tablespoons of the Tortilla Soup Blend (or one single use mix)
- 5 cups water
- 1 14.5-oz can diced tomatoes
- 1 cup of precooked and shredded chicken (optional)

OPTIONAL TOPPINGS

- sour cream / fresh diced tomato / diced avocado / shredded cheese

DIRECTIONS

- Place all of the ingredients in a soup pot and bring to a simmer. Continue to simmer for 15 minutes.
- To serve, consider topping each bowl with a dollop of sour cream, some fresh diced tomatoes and avocado, and a handful of shredded cheese. OR...serve just as it is and enjoy the great flavor of this simple soup!

A HEARTIER VARIATION:

- Add a blend of frozen vegetables while simmering to make this a heartier soup.
- Serve over rice if desired.

If you don't have a pre-made mix, here are the dry ingredients needed...

- 3 tablespoons chicken broth granules or powder
- 1 teaspoon garlic powder
- 2 tablespoons minced dried onion
- 1 teaspoon chili powder
- ½ teaspoon oregano
- 1 teaspoon dried cilantro
- ¼ teaspoon lemon pepper

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