Chicken Tortilla Soup III

Nancy Vienneau - Nashville TN The Third Thursday Community Potluck Cookbook

3 tablespoons olive oil 4 cloves garlic, chopped 1 large spring green onion (or a bunch of small green onions) 1 red bell pepper, chopped 2 tablespoons chili powder 1 teaspoon ground cumin 1/2 teaspoon coarse salt 1 can (14 ounce) Mexican tomatoes 1 cup water 4 cups chicken stock 2 large chicken breasts (or 1/2 a rotisserie chicken), shredded avocado (for garnish), chopped lime (for garnish) cilantro (for garnish) queso fresco (for garnish) tortillas

In a large saucepan, heat the oil. Add the garlic, green onion and red pepper. Saute' for 10 minutes.

Add the chili powder, cumin and salt. Saute' for 5 minutes.

Add the tomatoes, water, chicken stock and chicken. Simmer for 20 minutes.

Serve with the avocado, lime, cilantro, cheese and tortillas.

Per Serving (excluding unknown items): 561 Calories; 45g Fat (74.8% calories from fat); 8g Protein; 26g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 9696mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 8 1/2 Fat.

Soups, Chili and Stews

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Calories (kcal): 561 Vitamin B6 (mg):	.7mg
% Calories from Fat: 74.8% Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates: 19.5% Thiamin B1 (mg):	4.0mg
% Calories from Protein: 5.7% Riboflavin B2 (mg):	.7mg
	54mcg
Saturated Fat (g): Saturated Fat (g): 6g Niacin (mg):	3mg

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Monounsaturated Fat (g):	33g	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg
Polyunsaturated Fat (g):	5g		0
Cholesterol (mg):	0mg		ი ი%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	26g 9g 8g 9696mg 1015mg 116mg 10mg 1mg 244mg 12086IU 1208 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1/2 0 2 1/2 0 0 8 1/2 0

Nutrition Facts

Amount Per Serving	
Calories 561	Calories from Fat: 420
•	% Daily Values*
Total Fat 45g	69%
Saturated Fat 6g	32%
Cholesterol 0mg	0%
Sodium 9696mg	404%
Total Carbohydrates 26g	9%
Dietary Fiber 9g	34%
Protein 8g	
Vitamin A	242%
Vitamin C	406%
Calcium	12%
Iron	58%

^{*} Percent Daily Values are based on a 2000 calorie diet.