

CHUNKY SOUTHWESTERN SOUP

Ingredients

- 1-1/2 C. Chopped white onion
- 2 Tbsp. Vegetable oil
- 2 Medium carrots, quartered crosswise,
then slivered
- 1 lb. Potatoes, sliced then slivered
- 1/4 lb. Mushrooms, sliced
- 1 Tbsp. Minced garlic (3 medium cloves)
- 1 C. Mild chile salsa
- 2 cans Chicken broth (14-1/2 ounces each)
- 1 can Tomato sauce (15 ounces)
- 2 tsp. Oregano
- 2 tsp. Ground cumin
- 2 tsp. Fresh chile peppers, minced or
1 tsp. bottled red chile flakes
- Grated cheddar or jack cheese
- Tortilla chips

Method

Gently sauté onion in oil in large saucepan until buttery. Add carrots, potatoes, mushrooms, garlic, salsa, chicken broth, tomato sauce, oregano, cumin and fresh chiles. Bring to boil then simmer covered 15 minutes until potatoes are tender. Serve in bowls topped with cheese and additional pepper if desired. Surround bowls with chips.

