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## Indiana Chicken Tortilla Soup

*At the Sycamore Farm's Bed & Breakfast Inn and ButtonWoods at the Farm restaurant in Terre Haute, Indiana, Chef Kris Kraut lets local Indiana ingredients reign in his seasonal menus. His Indiana Chicken Tortilla Soup is filled with tender, local chicken and lots of Indiana produce.*

1 large onion, diced  
1 clove garlic, minced  
1 jalapeno pepper, seeded and minced  
1 Tablespoon cooking oil  
1 Tablespoon ground cumin  
1 teaspoon chili powder  
28 ounces chicken stock/broth, prefer homemade  
10 ounces frozen Indiana sweet corn  
28 ounces canned diced tomatoes, prefer home canned  
4 cups cooked and pulled Indiana chicken breast, such as Miller Amish or other local Indiana producer.  
Salt and pepper

Store bought or fresh made tortilla strips. Tortilla strips can be made by cutting corn or flour tortillas and quickly frying them in hot oil until they are golden brown, then seasoned with salt.

Fresh chopped cilantro, sour cream, Monterey Jack cheese, and Lime for garnish

In a 5 to 6 quart Dutch oven, cook the onion, garlic, and jalapeno in the cooking oil over medium-high heat, until tender.

Add the spices, chicken stock/broth, corn, undrained tomatoes, and cooked chicken.

Simmer, covered, for 15 minutes. The soup will thicken slightly and the chicken will tenderize.

Season with salt and pepper to taste and ladle into bowls. Top with fresh made tortilla strips and garnishes.

Serves 8.

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