



Arriba![®] Corn & Lime Salsa Tortilla Soup

- 16 OZ *ARRIBA!* ROASTED
CORN & LIME SALSA
- 14 OZ CHICKEN BROTH
- 8 OZ WATER
- ½ CUP DICED CARROTS
- ½ CUP DICED ONIONS
- 2 CUPS CHICKEN, COOKED AND DICED
SALT & PEPPER TO TASTE
- 16 OZ FOUR MEXICAN CHEESE
- ½ CUP CHOPPED CILANTRO
- 1 JALAPEÑO
- 1 LIME, SLICED INTO 8 WEDGES
- BAG WHITE CORN TORTILLA CHIPS

Combine salsa, chicken broth, water and carrots in a ½-gallon sauce pan and bring to a boil, then reduce to simmer. Add onions and chicken. Salt and pepper to taste. Simmer for 10 minutes. To serve, divide the soup into 4 16-oz bowls. On the side plate add 4 oz of cheese, cilantro, jalapeño and 2 lime wedges for each bowl. Serve the soup with tortilla chips.