



Arriba![®] 10-Minute 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 *ARRIBA!* 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.