



## ***Chicken & Tortilla Dumplings***

- 1 pkg. Azteca® Flour Tortillas
- 1 can (10 3/4 oz.) condensed cream of chicken soup
- 3 cups water
- 2 cups cooked, diced or shredded chicken
- salt and pepper, to taste

In a large saucepan mix together soup and water. Bring to a boil; add chicken. Tear or cut tortillas into pieces and add to boiling soup. Reduce heat and cook over medium-low heat for 8-10 minutes, stirring occasionally. Add salt and pepper, if desired.

Makes approximately 6 servings.