

Chicken & Tortilla Dumplings



A delicious creamy soup with chicken and tortillas. This dish will be on the table before anyone can ask, "What's for dinner?"

Ingredients

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| 1 package Azteca® Flour Tortillas, cut into 1-inch strips | 1 can (10 3/4 ounces) condensed cream of chicken soup |
| 3 cups water | 2 cups cooked, diced or shredded chicken |
| Salt & pepper, to taste | |

Directions

In 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 & pepper, if desired.

Makes approximately 6 servings.

1 package Azteca® Flour Tortillas
1 can (10 3/4 ounces) condensed cream of chicken soup
3 cups water

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2 cups cooked, diced or shredded chicken
salt & pepper, to taste