



## Mrs. Oliver's Stone Soup (Chicken Tortilla Soup)

### Ingredients:

6 cups of chicken broth

14oz canned chicken

2 cans of diced tomatoes

(you can substitute one can of tomatoes with chilies for a spicier soup)

2 cans of corn

½ cup of finely chopped cilantro (Use less for a less spicier soup)

2 cloves of minced garlic (or 1 Tablespoon)

Pepper to taste

Corn tortilla chips

Monterrey Jack Cheese

1 rounded, boiled river stone

### Instructions:

1. Put broth, chicken, tomatoes, corn, cilantro, garlic and 3-5 crushed tortilla chips (and one stone) into a pot. Stir well. You can use a Crock Pot, but heat the broth well in advance of the lesson.
  2. Bring mixture to a boil, lightly add pepper.
  3. Allow to simmer for 15-20 minutes.
  4. Ladle soup into bowls with 2-3 crumbled tortilla chips. Sprinkle with cheese.
- P.S. Remember to save the stone for the next pot of soup!