

## Applebee's Chicken Cheese Tortilla Soup

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### Ingredients:

- 1 Medium yellow onion (chopped)
- 2 Tsp fresh garlic (minced)
- 2 Tsp vegetable oil
- 4 Cups chicken stock
- ¼ Cup green bell pepper (chopped)
- 1 (15 oz) can tomato puree
- 1 Tsp jalapeno (finely minced)
- ½ Tsp salt
- ¼ Tsp black pepper
- 1 Tsp sugar
- 1 Tsp chili powder
- 1 Tsp Worcestershire sauce
- ½ Tsp hot sauce
- 4 Tsp flour
- ½ Cup water
- 1 Lb cooked chicken (cubed or pulled)
- 1 Cup cream
- ¼ Cup sour cream
- 8 oz processed cheese (cubed)
- 10 (6-inch) yellow corn tortillas (1/4 inch strips, fried)

### Directions:

1. Saute garlic and onions in oil in a large pan
2. Add chicken stock, green pepper, tomato puree, jalapeno, salt, pepper, sugar, chili powder, Worcestershire, and hot sauce
3. Bring to a low boil. Reduce heat and simmer 20 minutes
4. Thoroughly mix flour and water, then whisk into soup
5. Bring to low boil and simmer 5 minutes
6. Add chicken and simmer for 5 minutes
7. Stir in sour cream and cheese
8. Mix and heat until melted and hot through
9. Serve with fried tortilla strips