

A Simple Spicy Warm-Up: Hearty Chicken Tortilla Soup

(NAPS)—Few things can warm the body like a bowl of hot, home-made soup. While cold, dreary days are a good time to stay indoors, no one wants to spend all of their time slaving away in the kitchen.

Swanson® Broth is the secret to a satisfying and simple solution that can ignite the spirit—and the taste buds—all year round. Hearty Chicken Tortilla Soup starts with the flavorful base of Swanson Chicken Broth and Mexican spices, then adds on-hand ingredients such as chicken and Pace® Chunky Salsa—creating an authentic south of the border-style dish in minutes.

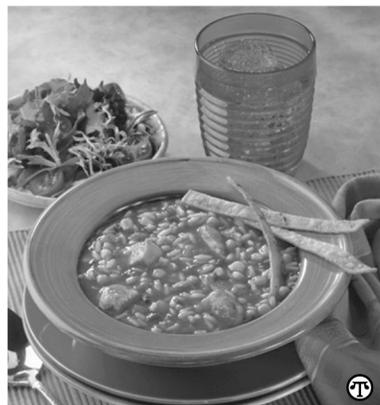
So as the weather turns frightful, you can brighten up dark days with this satisfying soup that conjures up thoughts of a sunny, exotic locale with its delightful combination of flavors and textures. Hearty Chicken Tortilla Soup is a delicious and festive dish that is easy to prepare and can warm up the whole family.

Swanson Hearty Chicken Tortilla Soup

Prep Time: 10 min.

Cook Time: 30 min.

- 1 lb. boneless chicken breasts, cut up**
- 2 cans (14½ oz. each) Swanson Chicken Broth (3½ cups)**
- ½ cup uncooked regular long-grain white rice**
- 1 tsp. ground cumin**
- 1 can (11 oz.) Mexican-style corn**
- 1 cup Pace Chunky Salsa**
- 1 tbsp. chopped fresh cilantro**



This hearty soup uses “south of the border” flavor to spice up cold days.

- 2 tbsp. lime juice**
- Crispy Tortilla Strips***

SPRAY saucepot with vegetable cooking spray and heat 1 minute. Add chicken and cook until browned, stirring often.

ADD broth, rice and cumin. Heat to a boil. Cover and cook over low heat 20 minutes.

STIR in corn, salsa, cilantro and lime juice and heat through. Top with *Crispy Tortilla Strips*. Serves 6.

Crispy Tortilla Strips: Preheat oven to 425°F. Cut 4 corn tortillas into thin strips and place on baking sheet. Spray with vegetable cooking spray. Bake 10 minutes or until golden.

For information about Swanson products, cooking tips and great seasonal recipes, or to receive a free copy of the Swanson Broth *Simply Delicious* recipe book, visit the Web site at www.swansonbroth.com.