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version of
**Chili's
Southwestern Vegetable
Soup**

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by Todd Wilbur

If you like a soup that's packed with veggies, that's low in fat, and has some of that Southwestern zing to it, this is the one for you. Just toss all the ingredients in a pot and simmer. Garnish with some shredded cheese and crumbled tortillas, and prepare to take the chill off.

6 cups chicken broth (Swanson is best)
1 14.5-ounce can diced tomatoes, with juice
1 cup water
1 cup canned dark red kidney beans, with liquid
1 cup frozen yellow cut corn
1 cup frozen cut green beans
1 4-ounce can diced green chilies
1/2 cup diced Spanish onion
1/2 cup tomato sauce
6 corn tortillas, minced
1 1/2 teaspoons chili powder
dash garlic powder

Garnish

1 cup grated cheddar/jack cheese blend
1 cup crumbled corn tortilla chips

1. Combine all the soup ingredients in a large saucepan or soup pot over high heat. Be sure to mince the corn tortillas into small pieces with a sharp knife before adding them to the soup.
2. Bring soup to a boil, then reduce the heat and simmer for 45 minutes to 1 hour, or until the soup has thickened and tortilla pieces have mostly dissolved.
3. To serve soup ladle 1 1/2 cups into a bowl. Sprinkle a heaping tablespoon of the grated cheddar/jack cheese blend over the top of the soup, and then a heaping tablespoon of crumbled corn tortilla chips over the cheese. (<http://www.topsecretrecipes.com>)
Makes 6 servings.

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