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Tortilla Soup

- 1 Small onion, chopped
- 4-5 Fresh green chiles, roasted, peeled, deveined & chopped
- 2 Cloves garlic, crushed
- 1 Tbsp vegetable or olive oil
- 1 Cup fresh tomatoes, peeled & chopped
- 1 10 1/2 ounce can fat free beef broth
- 1 10 1/2 ounce can fat free chicken broth
- 1 1/2 Cups water
- 1 1/2 Cups tomato juice
- 1 Tsp ground cumin
- 1 Tsp chile powder
- 1 Tsp salt
- 1/8 Tsp pepper
- 2 Tsp Worcestershire sauce
- 1 Tbsp bottled steak sauce
- 3 Corn tortillas, cut into 1/2 inch strips
- 1/4 Cup Cheddar cheese, shredded

Sauté onion, chiles and garlic in oil until soft.

Add tomatoes, broth, water, tomato juice, cumin, chile powder, salt, pepper, Worcestershire and steak sauces.

Bring soup to a boil; lower heat and simmer covered one hour.

Add tortillas and cheese and simmer 10 minutes longer.

Makes 6 Servings