



No Name® Tortilla Chicken Soup Bowl



INGREDIENTS:

- 1 No Name® Tortilla Crusted Chicken w/Pepper Cheese Filling
- 1 Pkg. Large Refrigerated Biscuit Dough
- 1 Pkg. Chicken Tortilla Soup - frozen or canned
- 1 Tbls. Finely shredded Cheddar Cheese
- Fresh Chives or Cilantro
- Pot Pie Tins

COOKING DIRECTIONS:

Prepare the soup bowl:

1. Heat the oven to 350 degrees.
2. Open the can of biscuit dough.
3. Place biscuit dough pieces on a floured cutting board.
4. Roll out each piece of biscuit dough to a flat circle – approximately 6 inches in diameter.
5. Place eight 5-inch pot pie tins upside down on a baking pan.
6. Spray the tins lightly with non-stick cooking spray (while they are upside down).
7. Place one piece of dough over each pot pie tin.
8. Bake in the oven for approximately 12 minutes.
9. Remove from the oven and turn the tins right side up so you now have a bread bowl.
10. Remove the tins from the bread bowls and let them cool while you prepare the rest of the ingredients.



Soup:

11. Place the Tortilla Chicken Breasts in the oven and bake according to package directions.
12. Heat the soup according to package directions.
13. Pour the soup into a bread bowl.
14. Cut the Tortilla Chicken Breasts into strips and add to the soup bowl – use ½ of a tortilla chicken for each bowl of soup.
15. Sprinkle cheddar cheese on top of the soup & chicken.
16. Garnish with finely chopped chives or cilantro.