

Portuguese Tortillas



12 corn tortillas, cut into
1-inch strips

1/2 cup Mexican shredded
cheese (five-cheese
blend)

1 can tomatoes with chilis
(King uses Rotel)

1 jar salsa con queso
(King uses Tostitos)

2 chicken breasts, cut into
bite-sized chunks

Olive oil for deep frying
in a large pan or Dutch
oven (about 3 inches
deep) plus 3 tablespoons
of olive oil to use later

8 stalks of celery, cut
into 1/4-inch pieces

1 large red onion, chopped
into small pieces

A few shakes of Julio's
(dry) Seasoning

Salt and pepper, to taste

Deep fry a few dozen tortilla strips at a time in olive oil or bake them in the oven until crispy. Put in a bowl lined with paper towels to absorb the oil if the strips were fried. Use a few shakes of Julio's seasoning for flavor, and toss the strips gently with your hands. Set aside. In a large frying pan, heat 3 tablespoons of olive oil. Add the onions and half the celery. Add the chicken and cook together with a few shakes of salt and pepper to taste. When the chicken is done, add the tomatoes and jar of salsa con queso to the pan. Cook until it bubbles. Add the Mexican cheese and mix well. When that cheese is melted, turn off the heat. Add the rest of the celery. Serve immediately over the crispy tortilla strips. Eat with your fingers and a fork. Serves 6.

— Recipe contributed by Nancy King of Martindale