Spicy Tortilla Soup

Even though the days are still warm, I'm starting to feel Fall in the air in the evenings. Tortilla soup is a great way to take the chill off the evening. This recipe also is easy to prepare in the slow cooker.

½ to 1 pound ground meat (pork, beef, turkey)
½ cup chopped onion
2 15-ounce cans crushed tomatoes
1 15-ounce can (2 cups) chicken broth
1 cup frozen corn
1 15-ounce can black beans
1 cup salsa
1 teaspoon ground cumin
1 teaspoon chili powder
½ teaspoon salt
½ teaspoon garlic powder
½ teaspoon ground black pepper
4 corn tortillas cut into thin strips

In a large saucepan, brown the pork and onion over medium high heat.
Add the tomatoes, chicken broth, salsa and spices to the pork and onion mixture.
Cover and simmer it for 20 minutes.
Add the tortilla strips.
Simmer for another 5 to 10 minutes or until the tortilla strips are soft.
Serve hot and refrigerate leftovers in shallow containers.

Trivia Time!

Find some trivia cards or make your own. Have each person draw out a trivia card and ask the question. Turn mealtime into game time.