Chicken Tortilla Soup

3 chicken breasts (boneless, skinless) cooked and shredded
1 onion, yellow small diced
2 jalapenos, deseeded and diced
4 tomatoes, diced
2 cloves garlic minced
1 bunch cilantro, chopped
2 qt. chicken stock/broth
1 tbs. chili powder
1 tbs. cumin
1 14.5 oz. can of black beans
1 14.5 oz. can of corn
½ cup oil, vegetable
6 flour tortillas, cut into strips and fried
2 cup cotija cheese, or cheddar/jack as needed for garnish
1 cup sour cream, as needed for garnish

Method of preparation:
Heat stock pot over medium-high heat. Add ¼ cup vegetable oil, onions, peppers, and garlic. Allow to cook for 5 minutes and add tomatoes, corn and beans.
Add cooked chicken, seasonings and cilantro. Stir and add chicken stock.
Turn up heat and bring to a boil, then reduce to a simmer and allow to simmer for 10-15 minutes until proper flavor is achieved.
While soup is simmering, heat ¼ cup of oil. Cut flour tortillas into strips and fry in oil until golden brown. Remove with slotted spoon and put on paper towel to cool. Season with chili powder, cumin and salt to taste. (You can also use premade taco seasoning if desired.)
Now serve soup and top with sour cream, cheese, tortilla strips and more cilantro if desired.
If needed, you can add more stock to soup to achieved proper consistency!