

CHICKEN TORTILLA SOUP

Preparation: **20** minutes | Cooking: **15** minutes | Servings: **4**

INGREDIENTS

3 cloves minced garlic
2 large boneless, skinless chicken breast halves cooked and cut into bitesize pieces
2 medium avocados, sliced
1 medium onion, chopped
1 (28-ounce) can crushed tomatoes
1 (15-ounce) can black beans, rinsed, drained
1 (10.5-ounce) can condensed chicken broth

1 (4-ounce) can chopped green chili peppers
1 ¼ cups water
1 cup whole corn kernels, cooked
1 cup white hominy
½ cup shredded Monterey Jack cheese
½ cup crushed tortilla chips
¼ cup chopped cilantro
2 tablespoons green onion, chopped
1 tablespoon olive oil
2 teaspoons chili powder
1 teaspoon dried oregano



INSTRUCTIONS

Heat oil in a pot over medium heat, and sauté onion and garlic for about 5 minutes or until soft. Stir in tomatoes, broth, water, chili powder and oregano. Bring to a boil and then reduce to simmer for 5-10 minutes. Stir in black beans, cooked chicken, corn, hominy, chili peppers and cilantro. Simmer for 10 minutes. Ladle into serving bowls. Top with crushed tortilla chips, avocado slices, Monterey Jack cheese and green onions.