

## Chicken Tortilla Soup



**Ready In:** 40 Minutes

**Servings:** 8

"This soup is quick to make, flavorful, and filling! Serve with warm corn bread or tortillas. This also freezes well. Garnish with chopped fresh avocado, Monterey Jack cheese, crushed tortilla chips, or green onion!"

### INGREDIENTS:

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|-----------------------------------|--------------------------------------------------|
| ½ cup onion, chopped              | 1 (4 ounce) can chopped green chile peppers      |
| 5 cloves garlic, minced           | 1 (15 ounce) can black beans, rinsed and drained |
| 1 tablespoon olive oil            | 1 cup chopped fresh cilantro                     |
| 3 teaspoons chili powder          | 20 oz chicken cut in small pieces                |
| 1 teaspoon Cumin                  | 1 can of Poblano pepper chopped                  |
| 1 (28 ounce) can crushed tomatoes | Juice from 1 lime                                |
| 40 ounces chicken broth           | crushed tortilla chips                           |
| 1 1/4 cups water                  | sliced avocado                                   |
| 1 cup whole corn kernels          | shredded Monterey Jack cheese                    |
| 1 cup (15 oz) white hominy        |                                                  |
| 1 medium carrot, diced            |                                                  |

### DIRECTIONS:

1. In a medium stock pot, heat oil over medium heat. Saute onion, carrot and garlic in oil until soft. Stir in chili powder, Cumin, Poblano, chiles, tomatoes, broth, and water. Bring to a boil, and simmer for 5 to 10 minutes.
2. Stir in corn, hominy, beans, cilantro, lime juice and chicken. Bring to a boil, then simmer for 1- 1/1/2 hrs.
3. Ladle soup into individual serving bowls, and top with crushed tortilla chips, avocado slices, cheese, and chopped green onion.