



## Chicken Tortilla Soup

*Yield: about 6 servings*

### Ingredients

4 chicken thighs, boned, skinned, and cubed  
1 Tbsp. olive oil  
2 medium onions, chopped  
2 cloves garlic, chopped  
4 medium tomatoes, peeled, seeded, and chopped  
4 ½ c. chicken broth  
1 tsp. chili powder  
1 tsp. oregano  
½ can black beans, drained, and rinsed  
¼ tsp. black pepper  
½ mild green chili, like jalapeno, seeded and chopped  
1 cup tortilla chips, crumbled slightly  
2 oz. Monterey jack cheese, shredded  
3 Tbsp. avocado, diced

### Instructions

1. Sauté onions, garlic, and chili pepper in oil until soft but not browned. Add seasoning and sauté one minute to bring out flavor.
2. Add broth, tomatoes, beans, chicken, salt, and pepper. Bring to a boil, reduce heat, cover, and simmer on low for 30 minutes.
3. Ladle soup into bowls and top with tortilla chips, cheese, and cilantro.
4. Garnish with diced avocado if desired.