

Tortilla Soup

This quick and easy soup is filling and packs a lot of flavor.

Ingredients:

2 tsp. lime juice
1 tbsp. chili powder
1 onion, diced
3 tomatoes, cubed
1 garlic clove, minced
2 tbsp. olive oil
32 oz. chicken broth
2 cups shredded chicken
½ cup guacamole
Tortilla chips
½ cup cilantro, chopped
Salt and pepper to taste

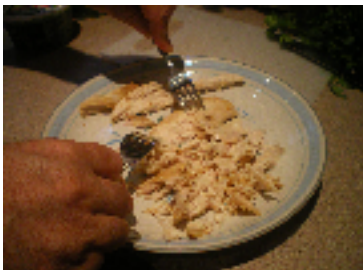


In a large pot, sauté minced garlic and diced onions in 2 tbsp. olive oil for 5 minutes, then add the cubed tomatoes and cook for another 3 minutes.



Add chicken broth, chili powder, salt and pepper and stir. Bring to a boil and simmer for 15 minutes.

When you are ready to serve, add the ½ cup of cilantro, along with the lime juice, and let simmer for 3 or 4 minutes.



Take the shredded chicken and put in each of the soup bowls. Add piping hot soup to each bowl, top with crushed tortilla chips, a spoonful of guacamole, sprinkle with cilantro and your ready to eat!