

# Chicken Tortilla Salsa Soup

Yield: 6-8 Servings

Prep Time: 20 minutes

Cook Time: 25 minutes

## Ingredients

- 2 T vegetable oil
- 1 small onion, diced
- 2 jalapenos, finely diced
- 1 green bell pepper, diced
- 4 cups chicken broth (1 box)
- 2 (14.5 oz) cans fire-roasted diced tomatoes
- 1 (14.5 oz) can crushed tomatoes
- 1 (15 oz) can black beans, rinsed and drained
- cooked chicken (equivalent to 3 chicken breasts, or however much you prefer); or 1 rotisserie chicken, shredded
- 2 limes, juiced, plus wedges for garnish
- salt and pepper
- 1 cup roughly chopped fresh cilantro leaves
- tortilla chips
- 1 avocado, pitted, sliced
- 1 cup shredded Mexican cheese

## Instructions

In a large saucepan (or pot for soup) heat the vegetable oil. add the onions & bell pepper and cook for 2 min. - once the onions & pepper have softened, add the jalapeños (can also add the jalapeno seeds at this point and let them cook in the oil for a little extra flavor).pour the chicken broth, tomatoes, and beans into the pot and bring to a boil. once at a boil, lower heat to simmer and add chicken. add lime juice and fresh cilantro to the pot. add salt and pepper to taste.

When serving, if desired, add crushed tortilla chips to the bowl, and ladle soup on top. You can also choose to crush tortilla chips on top of the soup, or use to dip into the soup (like a salsa).

## Optional Toppings

Add avocado slices and cheese and sour cream. Serve with more tortilla chips and a lime wedge.