

# *Jill's favorite* **CHICKEN TORTILLA SOUP**

## *Ingredients*

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1 tablespoon of olive oil         | 1 can of diced tomatoes with Chilis |
| 1 onion (chopped)                 | 3 cups of chicken broth             |
| 3 large cloves of garlic (minced) | 14.5 oz of drained black beans      |
| 1 Jalapeno (diced & no seeds)     | 1 cup of corn (drain if in can)     |
| 1 teaspoon of ground cumin        | 2 boneless skineless chicken breast |
| 1 teaspoon of chili powder        | 1/4 cup of cilantro (chopped)       |
| 14.5 oz of crushed tomatoes       | 1 lime (juiced)                     |
|                                   | 1 avocado (optional)                |

## *Instructions*

1. Heat olive oil in a large pot over medium heat
2. Add onion, garlic & Jalapeno and cook until onion is softened
3. Add remaining ingrediants and simmer for 20 minutes or until chicken is cooked through
4. Remove chicken and shred. Add back to the pot and simmer for 3 minutes
5. Tightly roll wrap up; cover entire wrap with seran wrap
6. Spoon soup into bowls
7. Top with Tortilla chips and sliced avocado