

Easy chicken tortilla soup, makes 4-5 servings

1 qt chicken broth
1 14 oz can diced tomatoes (with chiles, if you like)
1 14 oz can black or pinto beans, rinsed and drained,
1 or 2 roasted Pueblo chiles, seeded and chopped
1 small white or yellow onion, chopped
1 cup corn, off the cob, frozen or canned (drained)
½ tsp cumin
1 cup leftover roast chicken, shredded or diced
tortilla chips

Suggested toppings:

cheddar or Monterey Jack cheese
sour cream
avocado
squeeze of lime juice
cilantro

In a large saucepan combine broth with tomatoes, beans, chiles, onion, corn and cumin. Bring to a boil, cover and reduce to a simmer for 5-10 minutes.

Add chicken and heat another 2-3 minutes. Break up a handful of tortilla chips into the pot and stir in until they soften and slightly thicken the broth.

Serve with your favorite toppings.