

# Chicken Tortilla Soup I

## Ingredients

1 onion, chopped

3 cloves garlic, minced

1 tablespoon olive oil

2 teaspoons chili powder

1 teaspoon dried oregano

1 (28 ounce) can crushed tomatoes

1 (10.5 ounce) can condensed chicken broth

1 1/4 cups water

1 cup whole corn kernels, cooked

1 cup white hominy

1 (4 ounce) can chopped green chile peppers

1 (15 ounce) can black beans, rinsed and drained

1/4 cup chopped fresh cilantro

2 boneless chicken breast halves, cooked and cut into bite-sized pieces

crushed tortilla chips

sliced avocado

shredded Monterey Jack cheese

chopped green onions

# Directions

In a medium stock pot, heat oil over medium heat. Saute onion and garlic in oil until soft. Stir in chili powder, oregano, tomatoes, broth, and water. Bring to a boil, and simmer for 5 to 10 minutes.

Stir in corn, hominy, chiles, beans, cilantro, and chicken. Simmer for 10 minutes.

Ladle soup into individual serving bowls, and top with crushed tortilla chips, avocado slices, cheese, and chopped green onion.

source:[allrecipes.com](http://allrecipes.com)