

# Tortilla Soup

By Daniel Fraga (Jeanie's Husband)



One lb. chicken breast  
One medium yellow onion  
2-3 fresh cloves of garlic  
1 large avocado  
2 roasted and peeled poblano peppers  
cilantro  
1 ear fresh corn  
salt and pepper  
camino or cumin  
chile powder  
shredded cheese of choice  
fried corn tortillas  
olive or canola oil

In a two quart pan add one and one half quarts of water. Bring to a boil and add chicken breast boiling for about twenty to twenty five minutes. Remove chicken and cut into three quarter inch squares. Save broth.

In a clean two quart pan, saute' one tbsp. oil, diced onion, tomatoes, diced (smashed) garlic and cut up peppers. Cook on medium heat about five minutes. Add cut up chicken, stir and cook for three more minutes. Add left over broth and spices to taste. Cut ear of corn into three quarter inch sections and add to soup. Continue slowly boiling for about thirty minutes stirring every ten minutes.

Add chopped cilantro and cubed avocado. Reduce heat and slowly cook for fifteen minutes.

Serve with fried corn tortilla chips and shredded cheese.