

Mexican Chicken Lime Soup

Ingredients

2 T Olive Oil
1 Onion (finely chopped)
6 clv Garlic (thinly sliced)
5 Chicken Thighs (skinless,
boneless, cut into 1/2-inch pieces)
2 Chipotle Chilies (finely
chopped, plus 2 tablespoons adobo
sauce)
6 c Chicken Broth
1/2 c Cilantro (chopped)
2 Limes (juiced)
1 Avocado (thinly sliced
lengthwise into 12 pieces)
0 ds Salt
0 ds Ground Black Pepper
1 c Tortilla Chips (crushed)

Instructions

1. In a large saucepan, heat the olive oil over medium-high heat. Stir in the onion and garlic, lower the heat to medium and cook until the onion begins to brown, about 7 minutes.

2. Increase the heat to high, push the vegetables to the side of the pan, add the chicken and cook, stirring, until golden, about 5 minutes. Stir in the chipotles and adobo sauce, then stir in the chicken broth. Lower the heat and simmer for 15 minutes, skimming any foam.

3. Stir in the cilantro and lime juice; season with salt and pepper. Place 2 avocado slices in each of 6 soup bowls and pour in the soup. Top with tortilla chips.