

# Azteca Soup

1 tbsp	olive oil
1	onion, chopped
1	celery stalk, chopped
1	carrot, chopped
2	garlic cloves, minced
4 cups	chicken broth, low sodium
2 tbsp	tomato sauce
1 tsp	oregano
½ tsp	cumin
1 tbsp	chipotle pepper, minced
½ can	(19 oz/540 mL) kidney beans, drained & rinsed
½ cup	frozen corn
½ cup	cooked rice
½ cup	cooked chicken
2 tsp	lime juice
3	small corn tortillas, baked
2 tbsp	fresh cilantro or parsley, minced
½ cup	Monterey jack cheese, sliced

- In medium pot, heat oil over medium heat; sauté onion, celery and carrot, stirring occasionally, until onion is softened, about 5 minutes.
- Add garlic, broth, tomato sauce, oregano, and cumin; bring to boil. Reduce heat, cover and simmer for 45 minutes.
- Add chipotle pepper, beans, corn, rice, chicken and simmer an additional 10 minutes. Remove from heat, stir in lime juice.
- Layer bottom of soup bowls with tortilla pieces and cheese. Top with soup and garnish with cilantro. Makes 6 servings.

Recipe by Gary Barone