

# Chicken Tortilla Soup

8 Boneless, skinless chicken thighs, rinsed, dried and seasoned with salt and pepper

8 Ounces chopped green chiles, canned, drained (hot or mild, depending on preference)

4 Cloves garlic, minced

2 Yellow onions, diced

56 Ounces canned diced tomatoes, undrained

4 to 5 Cups chicken broth

2 Teaspoons cumin

Salt and pepper

8 Corn tortillas, sliced into  $\frac{1}{4}$  inch strips

$\frac{1}{4}$  Cup cilantro, chopped

1 Cup shredded Monterey Jack cheese

2 Avocados, diced and tossed with lime juice to prevent browning

2 Limes

1. Place chicken in Crock-Pot® Slow Cooker.
2. In a separate bowl, combine chilies, garlic, onion, tomatoes, 3 cups chicken broth and cumin. Blend and pour over chicken.
3. Cover and cook 3-5 hours on HIGH or 7-9 hours on LOW. When chicken is very tender, use the tines of two forks to shred the chicken. Adjust seasoning, and add additional chicken broth if soup is too thick, noting that the soup will also be thickened with the addition of the sliced tortillas.
4. Just before serving, add sliced tortillas and chopped cilantro to stoneware. Stir to incorporate and to soften tortillas. Adjust seasoning to taste.
5. Serve in soup bowls, topping each with shredded cheese, diced avocado, and a squeeze of lime.