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Don Pablo's Tortilla Soup

Notes: n/a

Ingredients:

- 2 (14 1/2 oz.) cans Chicken Broth
- 1 C. mild Salsa
- 1 C. Dried Tomato halves, snipped into thin strips
- 1 tsp. ground Cumin
- 1/4 C. chopped Cilantro
- 2 Tbls. Lime juice
- 2 C. broken Tortilla chips
- 1 (7 oz.) can vacuum-packed corn kernels
- 1 small avocado, peeled, seeded and cut into 1/2 inch dic
- 1/2 C. shredded Monterey jack cheese

Preparation Instructions:

In 2-qt. saucepan, mix broth, salsa, dried tomatoes and cumin. Bring to a boil, reduce heat and simmer gently, 8 to 10 minutes, until dried tomatoes are tender. Mix in 2 tablespoons of the cilantro and the lime juice. Ladle hot soup into four bowls, dividing equally. Divide the remaining cilantro, the tortilla chips, corn, avocado and cheese among four bowls. You can also add a little sour cream to the individual bowls.

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