

## TEX-MEX TORTILLA SOUP

2 whole large chicken breasts (about 2 lbs.), skinned and boned  
2 cups water  
1 14-1/2 oz. can beef broth  
1 14-1/2 oz. can chicken broth  
1 14-1/2 oz. can tomatoes, cut up  
1/2 cup chopped onion  
1/4 cup chopped green pepper  
1 8-3/4 oz. can whole kernel corn, drained  
1 tsp. chili powder  
1/2 tsp ground cumin  
1/8 tsp ground black pepper  
Tortilla chips (about 3 cups), coarsely crushed  
4 oz. Monterey Jack cheese, shredded (about 1 cup)  
1 avocado, peeled, seeded and cut into chunks  
snipped cilantro  
lime wedges (optional)

Cut chicken into 1-inch cubes, set aside. In a large saucepan combine water, beef broth, chicken broth, undrained tomatoes, onion, and green pepper. Bring to boiling. Add chicken; reduce heat. Cover and simmer for 10 minutes. Add corn, chili powder, cumin, and pepper. Simmer, covered, for 10 minutes more. To serve, place crushed tortilla chips into each bowl. Ladle soup over tortilla chips. Sprinkle with cheese, avocado, and cilantro, if desired. Serve with lime wedges, if desired. Makes 6 servings.