

# CHICKEN-POBLANO TORTILLA SOUP

## INGREDIENTS

2 tablespoons olive oil  
1 1/2 cups chopped yellow onion  
1 cup chopped carrot  
1 poblano pepper, finely chopped  
4 cups unsalted chicken stock (such as Swanson)  
3/4 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
1 (14.5-oz.) can unsalted diced tomatoes, undrained  
4 ounces tortilla chips, divided  
1/2 cup chopped fresh cilantro  
6 ounces shredded skinless, boneless rotisserie chicken breast  
6 ounces shredded skinless, boneless rotisserie chicken thigh  
1 avocado, diced  
6 lime wedges



## Optional:

Cilantro sprigs

## DIRECTIONS

1. Heat a Dutch oven over medium-high heat. Add oil to pan; swirl to coat. Add onion, carrot, and poblano; sauté 8 minutes. Add stock, salt, black pepper, and tomatoes; bring to a boil over high heat. Finely crush half of tortilla chips; add to stock mixture. Cover, reduce heat, and simmer until carrot is tender, about 8 minutes. Stir in cilantro and chicken.
2. Ladle about 1 1/3 cups soup into each of 6 bowls. Divide avocado among bowls. Coarsely crush remaining tortilla chips and divide among bowls; serve with lime wedges and cilantro sprigs, if desired.