

Southwest Soup

Ingredients:

- 1 TBS olive oil
- 1 white or yellow onion, chopped
- 1 orange bell pepper, chopped (any color will work!)
- 3 cloves garlic, minced
- 3 tsp chili powder
- 1 tsp cumin
- 2 tsp dried oregano
- 1 can green chilis
- 28 ounce can crushed tomatoes
- 3 cups chicken broth
- 2 cups corn (either frozen or canned)
- 1 zucchini, chopped
- 1 can black beans, rinsed and drained
- 2 cups rotisserie chicken, chopped or shredded
- 1 tsp salt- taste, and add more as needed

Optional toppings:

- Tortilla chips, avocado, cilantro, cheese

Directions

1. In a medium stock pot or dutch oven, heat olive oil over medium heat. Add onions and peppers to the pot, and saute for 3-4 minutes. Add garlic and cook for an additional minute.
2. Add chili powder, oregano, cumin, tomatoes, broth, black beans, green chilis and corn. Bring to a boil, and simmer for 5 minutes
3. Add 1 tsp of salt, taste and add more if needed. Stir in chicken and zucchini. Simmer for at least 15 minutes or longer.
4. Remove from heat, and top with avocado, tortilla chips and cheese if desired.
5. Enjoy!

MADE WITH LOVE

by Teresa Forchard