



Nicole's Famous Chicken Tortilla Soup

1c chopped white onion
2Tchopped garlic
4c diced tomatoes
3c red enchilada sauce(I prefer "Chile las Palmas mild")
1c fresh lemon juice
4c chicken stock
4c beef stock
4c cooked diced chicken breast
2 bay leaves
3T dried basil
1T dried oregano
1t cumin powder
3T chili powder
2t black pepper
1 bag corn tortillas
3 avocados cut into chunks

In stock pot, sauté over medium heat, chopped onions, garlic and spices until onions are clear. Be careful not to burn the garlic. Deglaze pan by adding lemon juice and enchilada sauce. Add tomatoes and stock. Simmer 45minutes then add chicken. Cook for another 15-20 minutes on medium heat bringing temperature to mild simmer. Check consistency. If too thick add more chicken stock.
Cut tortillas into strips and deep fry until golden brown. drain onto paper towel.
Cut avocados into quarters and peel back skin. cut into desired chunks.

Tortillas & avocados can either be placed in bottom of bowl or sprinkled over the top. Enjoy!
makes about 10-12 servings