



Sideline Tortilla Soup

Makes about 8 cups

(about 6 to 8 servings)

Prep: 15 minutes, Cook: 45 minutes

- 3 (14-ounce) cans 100% Natural Swanson Chicken Broth
- 1 (10-ounce) can mild diced tomatoes with green chiles
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 3 1/2 to 4 cups chopped rotisserie chicken (about 2 1/2-pound chicken)
- 1 (15-ounce) can black beans, rinsed and drained
- 1 (11-ounce) can corn with red and green bell peppers, drained
- 2 green onions, sliced
- 1/4 cup half-and-half
- Toppings: chopped *Avocados from Mexico*, chopped fresh cilantro, shredded Mexican four-cheese blend, lime wedges, round tortilla chips

1. In a Dutch oven, place chicken broth, diced tomatoes, chili powder, ground cumin, and garlic powder. Bring to a boil over medium-high heat; reduce heat, and simmer for 5 minutes.
2. Stir in chicken, black beans, corn, and green onions, and return to a boil over medium-high heat. Reduce heat, and simmer, stirring occasionally, for 30 minutes.
3. Stir in half-and-half, and cook for 10 more minutes. Serve with desired toppings.