

# Avocado Tortilla Soup

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*Only the local Mexican restaurant can do a tortilla soup better than this one. You'll never get the stuff out of a can again.*

## Ingredients:

2 tablespoons butter  
1 onion, sliced  
3 cups chicken or beef broth  
1 (14-ounce) can fire-roasted chopped tomatoes, undrained  
1 cup cooked, shredded chicken, optional  
1 medium avocado, peeled, pitted, cubed  
12 tortilla chips, crumbled  
¼ cup chopped fresh cilantro leaves  
Fresh lime juice, for serving

## Directions:

- 1) Melt butter in a medium pot over medium heat; add onions and cook until softened, stirring occasionally, about 5 minutes.
- 2) Add broth, tomatoes, and chicken to pot; bring to a boil over high heat. Cover and simmer 10 minutes.
- 3) Ladle soup into 4 serving bowls; top each with avocado, crumbled chips, and fresh cilantro. Season with lime juice and serve immediately.