

Chicken tortilla soup

2 tablespoons extra-virgin olive oil
2lbs Boneless chicken
1 tablespoon cumin
1 tablespoon coriander
Salt and freshly ground black pepper
3 large bay leaves
2 tablespoons chopped fresh thyme
3 cloves garlic, minced
1 large onion, quartered and thinly sliced
1 (28 oz) can diced tomatoes
15 oz canned or fresh corn
1 quart chicken stock
1 bag corn tortilla chips (if you feel adventurous bake stripped corn tortillas in oven for approx. 15 minutes at 350°F)
1 cup shredded Jack cheese
1 ripe avocado, diced
1 lime, juiced
fresh cilantro leaves, chopped

Directions:

Heat a large skillet with extra-virgin olive oil over medium-high heat. Add chicken, begin to brown, add cumin, coriander, thyme, salt and pepper, to taste, onions, garlic, season with salt and pepper, to taste. Cook 8 to 10 minutes, stirring frequently. Add tomatoes and stock, heat through.

While the soup is cooking, lightly crush some tortilla chips and divide among 4 bowls. You need a couple of handfuls per bowl. Top the chips with a little cheese. Toss the avocado with lime juice. Top the chips with ladles of soup. Garnish soup with avocado and cilantro.