

Almost On the Border, Really Close Chicken Tortilla Soup

1/2 c. On the Border salsa

4 cups good quality chicken broth, I used Knorr Homestyle Chicken Broth

1 cup cooked rice

1/2 c. diced onion

1 carrot sliced thin

1 small zucchini, diced

1 small yellow squash, diced

bite size rotisserie chicken breast for each bowl

1/2 c. finely chopped cilantro, for topping

1/2 c. shredded Monterey jack cheese

2 ripe avocados

On the Border tortilla chips

Heat chicken broth to boil in a large saucepan. Add salsa and rice to broth. Add onion, carrot, zucchini and/or yellow squash and simmer 15 minutes or until veges are just tender. Just before serving add cilantro. To serve, break a small handful of On the Border chips into bottom of each bowl. Ladle soup over tortilla chips. Top with chicken, cheese, more chips and 1 fat slice avocado.

*If you don't have an On the Border close to where you live, no problem... they sell their salsa and chips at Walmart. Not quite the same but pretty close!