

CopyCat Chili's Chicken And Green Chili Soup

Ingredients

3 boneless, skinless chicken breasts halves
4 cans (15 ounce size) chicken broth
2 cans cilantro and lime flavored Rotel tomatoes
1 can (7 ounce size) chopped green chiles
1/2 medium onion, diced
2 tablespoons olive oil
4 cloves garlic, minced
1/4 cup lime juice
cumin, to taste
1 bunch cilantro, leaves only, chopped
1 cup uncooked rice
diced avocado
salt and pepper, to taste

Directions

Sprinkle chicken breasts with salt, pepper and cumin. Place in a baking dish. Bake at 350 degrees F for about 30 minutes, or until juices run clear. Shred and set aside.

In a stock pot, cook the onion in olive oil over medium-low heat for about 8-10 minutes or until soft and translucent. Add the garlic and cook for 1 more minute (do not let it brown).

Add broth, Rotel tomatoes, green chiles, lime juice and cumin. Bring to boil and simmer for 10 minutes. Add chicken and cilantro, simmer for another 5 minutes. Season with salt and pepper and more cumin to taste.

Cook the rice as directed on package.

Ladle soup into individual shallow bowls, add a spoonful of

rice in the center and top and a spoonful of avocado chunks.