



# Gourmet Chef

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## Chicken Fajita Soup

Serves 6

This soup is filled with colorful veggies, lean chicken, and savory broth. But let's face it, the real reason we love this soup is because of the garnishes! Elevate your experience with toppings -- load up on green onions, avocado, cilantro, a zing of fresh lime juice, and even a little dollop of sour cream. So delicious!

### **Ingredients:**

2 tablespoons olive oil  
1 red pepper, cut into a 1/2-inch dice  
1 orange or yellow pepper, cut into a 1/2-inch dice  
1 onion, cut into a 1/2-inch diced  
4 garlic cloves, minced  
1 pound boneless chicken breasts  
1 teaspoon chili powder  
1 teaspoon paprika  
1 teaspoon garlic powder  
1 teaspoon cumin  
1/2 teaspoon dried oregano  
Kosher salt, to taste  
Pepper, to taste  
Juice of 1 lime  
1 can (15 oz) fire-roasted diced tomatoes  
2 cups black beans (canned or cooked dried beans)  
2 cups chicken broth  
2 cups frozen corn

### **Garnishes:**

Green onions, sliced  
Avocado, diced  
Cilantro, roughly chopped  
Sour cream

### **Directions:**

1. In a large soup pot, sauté the peppers and onion in the olive oil until the onion is just translucent. Add the garlic and sauté another 2-3 minutes.
2. Season with the spices, and then add the chicken breasts, lime juice, tomatoes, black beans, and chicken broth. Bring to a boil, then simmer for 20 minutes, or until chicken is cooked through.
3. Remove the chicken breasts from the soup pots, and shred with two forks. Return the shredded chicken to the soup. Add in the frozen corn, stir, and heat until soup simmers.
4. Serve hot with a garnish of green onions, avocado chunks, cilantro, and sour cream.