



PREP TIME

**5min**



COOK

TIME

**25min**

# Tortilla Soup

## INGREDIENTS

- 1 1/2 cups **Shredded cooked chicken**
- 6 cups **Low sodium chicken broth**
- 1/2 cup **Each canned pinto and black beans, drained and rinsed**
- 1 teaspoon **Tex Mex seasoning blend**
- 1 **Avocado, diced**
- 1/4 cup **Shredded cheddar cheese**
- 1/4 cup **Cilantro leaves**
- **A few Lime wedges**
- 1/2 cup **TOSTITOS® Chunky Salsa Mild**
- 1 cup **TOSTITOS® Multigrain SCOOPS!® crumbled**

## HOW TO MAKE

### DIRECTIONS

- In saucepan over medium heat, combine chicken broth, salsa, cooked chicken, pinto and black beans and Tex Mex seasoning.
- Bring to boil then reduce heat and simmer for 20 minutes.
- Serve topped with avocado, chips, cheddar cheese, cilantro and lime wedges.

## FEATURING

