Chicken Poblano Tortilla Soup

2 Tablespoons oil

1 1/2 cups onion, chopped

1 cup sliced carrot

1 poblano pepper, diced

4 cups unsalted chicken stock

3/4 teaspoon salt

1/2 teaspoon pepper

14.5 ounce can petite diced tomatoes

4 ounces tortilla chips

2 Tablespoons cilantro, chopped

12 ounces shredded rotisserie chicken

1 avocado, sliced

Heat oil in dutch oven. Add onion, carrot and poblano. Cook 8 minutes.

Add stock, salt, pepper and tomatoes. Bring to a boil. Cover and simmer 8 minutes.

Crush half of tortilla chips and add to pot. Stir in cilantro and chicken.

Ladle into bowls and top with remaining tortilla chips.