Chicken Tortilla Soup

4 Tablespoons olive oil

4 chicken thighs, boneless, skinless

1 small white onion, chopped

2 Tablespoon garlic, minced

4 medium tomatoes, chopped

1 jalapeno, finely diced, seeds removed

1 red bell pepper, chopped

1 small can chopped green chiles

2 stalks green onion, chopped

1 10 oz bag sweet corn, frozen

1 15 oz can black beans, rinsed and drained

½ cup + 2 Tbsp cilantro, chopped

2 teaspoons chili powder

2 teaspoons cumin

1 teaspoon oregano

6 cups chicken broth

1 lime

salt & pepper

shredded cheese

3 corn tortillas, sliced into strips

avocado

Sear chicken on both sides in 2 T. oil in a dutch oven.  Transfer chicken to a plate.

Heat 2 T. oil in pan and saute onion.  Add garlic and cook 1 minute longer.

Add tomatoes, bell pepper, jalapeno, chiles and green onion.  Cook 2 minutes.

Stir in corn, black beans and half of the cilantro.

Add chili powder, cumin, oregano and chicken broth.

Return chicken to pot.  Cover and simmer 20 minutes.

Remove chicken and shred when cool.  Season soup with salt and pepper.

Return shredded chicken to pot along with remaining cilantro and lime.

Serve with fried or baked tortilla strips, avocado and cheese.