Loaded Vegetarian Tortilla Soup

2 teaspoons olive oil

1 onion, diced

1 poblano pepper, diced

3-4 garlic cloves, minced

1 serrano pepper, diced

1/2 teaspoon oregano

1/2 teaspoon cumin

1/2 teaspoon ground chipolte chili pepper

14 ounce can fire roasted tomatoes

3 cups vegetable broth

1 can black beans, rinsed and drained

3/4 cup frozen corn kernels

1 Tablespoon oil

2 corn tortillas, cut into thin strips

Heat 2 t. oil in skillet. Add onion, poblano, garlic and serrano.

Saute until softened.

Sprinkle with oregano, cumin and chili powder. Season with salt and pepper.

Add tomatoes and broth and bring to a boil. Reduce heat and simmer 30 minutes.

Add beans and corn.

Heat 1 T. oil in skillet. Add tortilla strips and fry 30-40 seconds until browned.

Drain on paper towels.

Divide among 4 bowls.

Top with cheese, avocado, cilantro, green onions and tortilla strips.

Add a squeeze of lime juice and serve.