**Chicken Tortilla Soup**

1 yellow onion, finely chopped

1 Tablespoon olive oil

2 cloves garlic, minced

2 teaspoons cumin

2 teaspoons dried oregano

1 teaspoon sea salt

3 cans cannellini beans, do not drain

1 can black beans, undrained

2 cans diced tomatoes with green chiles

1 can cream-style corn, undrained

1 can whole kernel corn, undrained

roasted or rotisserie chicken, bones removed, meat shredded

Juice of 1 lime

Tortilla strips or chips (for topping)\

Heat oil in dutch oven.

Add onion and garlic and saute until translucent.

Stir in cumin, oregano and salt.

Puree 2 cans of cannellini beans in blender until smooth.  Add to pot.

Stir in tomatoes, cream corn and whole corn.

Stir in shredded chicken.

Stir in remaining cannellini and black beans.

Simmer 20-30 minutes.

Add lime juice and top with tortilla strips.

Serve with avocado.