Creamy Tortilla Soup

2 Tbsp Olive Oil

1 onion, chopped

1 Tbsp garlic, minced

2 tsp cumin

2 tsp oregano

1 tsp salt

3 cans Cannellini Beans, 15 oz each

2 cans diced tomatoes with green chilies, 10 oz each

1 can cream style corn 15 oz

1 can whole kernel corn 15 oz

1 can black beans 15 oz

1 lb cooked chicken, shredded

1 lime, juiced

Heat oil in skillet.  Saute onion for 5 minutes.

Add garlic and cook another minute.  Stir in cumin, oregano and salt.

Process 2 (undrained) cans of cannellini beans in blender until smooth.

Add to pot with remaining ingredients.

Simmer 15-20 minutes.  Squeeze in lime juice.