

Creamy Roasted Chicken Tortilla Soup

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-avocado-dessert-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 white onion diced
- salt
- pepper
- 4 cloves garlic minced
- 1 teaspoon chile powder
- 2 teaspoons Mexican oregano
- 1/8 teaspoon cayenne
- 8 cups chicken broth
- 15 ounces diced tomatoes
- 15 ounces pinto beans
- 4 ounces diced green chiles can of
- 8 corn tortillas cut into strips
- 1 pound chicken roasted and shredded
- 1/3 cup heavy cream
- 2 tablespoons cilantro chopped
- cilantro
- avocado
- tortilla Fried, strips
- cheddar cheese

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 110 milligrams
4. Fat: 31 grams
5. Fiber: 8 grams

6. Protein: 43 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 780 milligrams
 9. Sugar: 6 grams
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