Chicken Tortilla Soup

One of the things I like about Ree Drummond, aka The Pioneer Woman is the fact she has a lot of photos. I love seeing if I’m doing things the same way.   
  
Ingredients:  
  
2 boneless skinless chicken breasts (poached and shredded or use a rotisserie chicken and shred the breast meat)  
1/2 t cumin  
1/2 t garlic powder  
1 T olive oil  
1 c diced onion  
3 garlic cloves, minced  
1/4 c diced green bell pepper  
1/4 c diced red bell pepper  
10 oz can Rotel Diced Tomatoes and Green Chilies  
4 c low-sodium chicken broth  
3 T tomato paste (I omitted this)  
2 t lime juice  
4 c hot water (I added water and Better than Bouillon)  
1 15 0z can black beans, drained and rinsed (the recipe called for two)  
3 T cornmeal (I omitted this)  
5 small corn tortillas (I used a handful of Tostitos Scoops, crushed)  
diced avocado  
diced red onion  
sour cream  
chopped cilantro  
shredded extra sharp cheddar cheese  
  
Directions:  
  
Ree's recipe calls for baking the chicken after drizzling it with olive oil and sprinkling some of the seasonings on it.  You can do that if you've got the time.  I didn't and it was just fine.  So, I started out by putting the broth, shredded chicken, seasonings, salsa (in place of the Rotel tomatoes,) and black beans in a big saucepan.  Then, in a medium skillet I sautéed the onion, garlic and peppers in the olive oil.  Once they were all softened I added them to the soup and heated everything through.  After the soup was in the bowl, I added the splash of lime juice and garnished it.  That's a bit more cumin on top of the sour cream. Here's how the soup went together:

[A picture containing food, bowl, soup, dish

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[A bowl of soup

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[A bowl of soup

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[A bowl of soup

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[A bowl of soup

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adapted from the Pioneer Woman Cooks, Food from my Frontier