Mexican Chicken Soup

**Ingredients:**
- 2 Tablespoons vegetable oil
- 1 large yellow bell pepper, chopped
- 1/2 large onion, chopped (about 1 cup)
- 3 Tablespoons minced garlic
- 2 (14.5 – ounce) cans Mexican-style stewed tomatoes, drained and chopped
- 2 limes
- 4 (14 – ounce) cans low sodium chicken broth
- 2 - 3 cups cooked chicken, chopped
- 1/4 cup fresh cilantro, chopped
- 1 fresh jalapeño, chopped
- 1/4 teaspoon salt & 1/4 teaspoon pepper

**Directions:**

1. Heat oil in large stock pot over medium high heat. Add bell pepper, onion, and garlic; sauté until vegetables are tender. Cut limes in half and squeeze lime juice directly into the vegetable mixture; add lime shells, tomatoes, and chicken broth to soup. Bring to a boil and reduce heat and simmer for 10 minutes.

2. Remove and discard lime shells. Stir in chicken, cilantro, jalapeño, salt, and pepper. Cook until thoroughly heated; about 10-15 minutes.

3. Serve immediately.