

# SPRING

## *Eliza's Mexican Soup*

*Eliza made this soup one night after Grandpa Morley's description of a delicious taco soup he tasted that was delicious. Her creation was a hit!*

Cook some long grain rice, making at least 1/2 cup cooked rice per serving. We cooked 2 cups for 8 servings, and it was exactly enough.

Poach (similar to boiling) some chicken breasts. (You could simply boil them, too.) How many depends on how many people you will be serving and the size of the individual chicken breasts. Then shred the cooked chicken. Set aside.

Heat up some chicken broth. We heated up 2 quarts of chicken broth for 8 people, and that came out right.

Rinse and diced some green onions, maybe 1 green onion per serving.

Shred some Colby jack cheese or have some Cojita cheese ready to sprinkle on top.

Get out the salt and pepper.

Slice up some limes, one slice per serving.

Peel and slice avocados, 1/2 avocado per serving. (We used small avocados.) Slice the avocado in half, then slice the half into slices.

Because this soup is put together right before serving, it is best to have all the ingredients prepared and in front of you on the counter where you are assembling it in bowls.

*Here's the assembly:*

Put a scoop of **rice** (1/2 cup) into a soup bowl.

Add a 1/2 an **avocado**, sliced.

Put shredded **chicken** on top.

Sprinkle on the **green onions**.

Put a **lime** slice on the side.

Sprinkle or grind **salt and pepper** on top.

Pour the **hot broth** over the top.

Sprinkle some **cheese** on top and serve immediately.