****Chicken-White Bean Soup with Fresh Veggie Topper

*Prep Time: 20 Minutes Cook Time: 10 Minutes*

**Ingredients:**

**Soup**3 cups Our Family reduced-sodium chicken broth
2 cups Cooked diced chicken breast meat
1 can No-salt-added Great Northern beans,
 rinsed and drained
3/4 cup Diced green bell pepper
1 Tbs Our Family chili powder
1 1/2 tsp Our Family ground cumin

**Directions:**1. Combine the soup ingredients in a large saucepan. Bring to a boil, reduce heat and simmer, covered, 10 minutes or until pepper is tender. Remove from heat.2. Combine the topping ingredients, except lime wedges and spoon equal amounts on top of each serving of soup. Serve with lime wedges.

**Topping**
1 cup Diced tomatoes
1 Medium avocado, diced
1/2 cup Finely chopped green onion
1/2 cup Chopped fresh cilantro
1 Tbs Our Family extra virgin olive oil
1 Medium lime, cut in four wedges

