

Caldo de Pollo (New Mexico Chicken Soup)

Chicken (see ingredients below)
Long grain rice
Chopped jalapenos or anaheim chilies
Cheddar cheese –shredded or diced
Avocados – diced
Lime wedges

Cook chicken until tender in well-seasoned broth: I season with 2 bay leaves, thyme, parsley, and peppercorns, salt. You may add package of "Good Seasons" Italian salad dressing if you would like. *It improves the flavor.* Also 2 stalks celery, 1 onion, and carrots (optional).

Shred chicken and set aside
Strain broth

Serve in bowls of rice, shredded chicken and carrots and broth
Garnish with chilies, cheddar cheese, avocados and lime juice