

MEXICAN CHICKEN SOUP

1 - 3 lb. frying chicken, skinned, cut into serving pieces
2 cups canned tomatoes
1 clove garlic, minced
1/2 cup chopped onion
2/3 cup canned/jarred mildly hot chilies, diced (or 1/3 cup for milder flavored soup)
2 cups cooked, drained mixed beans

Place chicken pieces in large saucepan; add enough water to cover. Cook until tender, about 25 minutes.

Remove chicken pieces from broth and put in the tomatoes, garlic and chilies. Slide chicken meat off the bones and return meat to the broth. Add beans and simmer about 15 minutes.