

*Bowl of the Wife of Kit Carson*

**Ingredients**

- 1 Quart Chicken Stock
- 2 Cups Cooked Chicken Meat, Chopped
- 1 Pinch Leaf Oregano Chopped
- 2 Cups Monterey Jack, Cut Into 1/2" Cubes
- 1 1/2 Cups Cooked Rice
- 16 oz Canned Garbanzos, Drained
- 2 Avocados, Peeled & Cubed
- 2 Chipotles en Adobado, Rinsed, Seeded

Yields 6 Servings

**Instructions**

1. Combine the stock, chicken, rice, garbanzos and peppers in a large saucepan over medium heat.
2. Bring to a simmer, stirring occasionally.
3. Add the oregano.
4. Divide the cheese and avocado equally between the serving bowls.
5. Ladle small amounts of soup into each.
6. NOTE: The bowls should contain more solids than liquid.

*Courtesy Richard Izzo's recipe archive*

Return to [ArmadilloPepper.com](http://ArmadilloPepper.com) Recipes