



Vegetarian Tortilla Soup

Oscar · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

12

Description

People have offered me their firstborn children for this recipe it is simple easy to make and delicious Its also vegan if you dont add the cheese at the end If you prefer a more spicy soup add a dash or two of hot sauce before serving

Ingredients

- - 2 tablespoons vegetable oil - 1 (1 pound) package frozen pepper and onion stir fry mix - 2 cloves garlic
- minced - 3 tablespoons ground cumin - 1 (28 ounce) can crushed tomatoes - 3 (4 ounce) cans chopped green chile peppers
- drained - 4 (14 ounce) cans vegetable broth - salt and pepper to taste - 1 (11 ounce) can whole kernel corn
- 12 ounces tortilla chips - 1 cup shredded Cheddar cheese - 1 avocado - peeled
- pitted and diced

Instructions

1. Heat the oil in a large pot over medium heat. Stir in the pepper and onion stir fry mix
2. garlic
3. and cumin
4. and cook 5 minutes
5. until vegetables are tender. Mix in the tomatoes and chile peppers. Pour in the broth
6. and season with salt and pepper. Bring to a boil
7. reduce heat to low
8. and simmer 30 minutes. Mix corn into the soup
9. and continue cooking 5 minutes. Serve in bowls over equal amounts of tortilla chips. Top with cheese and avocado.