# Vegan Tortilla Soup

Jacob · 30/09/2024



**Prep Time**

5 mins

**Dificult**

Medium

**Servings**

50 mins

**Description**

This is an authentic Mexican tortilla soup made with only a few basic ingredients corn tortillas tomatoes and guajillo chile in a vegetable stock base Enjoy this basic vegan recipe that is both easy and delicious Garnish with baked corn tortilla strips

**Ingredients**

- - 3 (6 inch) corn tortillas
- divided - 1 tablespoon avocado oil - 1 guajillo chile
- seeded and deveined - 2 tablespoons olive oil - ½ small onion
- chopped - 1 clove garlic
- minced - 6 Roma tomatoes
- chopped - 2 cups vegetable stock - salt to taste - ½ avocado
- sliced

**Instructions**

1. Preheat the oven to 350 degrees F (175 degrees C). Cut 2 tortillas in half and then into 1/8-inch strips. Place in a bowl and toss with avocado oil. Arrange strips in a single layer on a baking sheet. Bake in the preheated oven until the strips are crisp and light brown
2. about 15 minutes. Remove from oven and set aside for garnishing. Place guajillo chile in a saucepan with water to cover; bring to a boil. Remove from heat and let chile soak in the hot water until soft
3. at least 10 minutes. Drain. Heat olive oil in a skillet over medium heat. Add onion and garlic; saute until transparent
4. about 3 minutes. Tear remaining tortilla into pieces and add to the skillet. Cook until soft
5. about 3 minutes. Add tomatoes; cook and stir until tender
6. about 5 minutes. Remove from heat and let cool
7. about 5 minutes. Place tomato-tortilla mixture into a blender. Add the soaked guajillo chile and vegetable stock. Blend until smooth. Pour into a saucepan and season with salt. If you prefer a very fine soup
8. you can strain it into the saucepan. Bring to a boil and let simmer until flavors meld
9. about 5 minutes. Garnish with baked tortilla strips and avocado slices.