

Tortillia Soup

Source: <https://cooking.nytimes.com/recipes/1019107-vegetarian-tortilla-soup>

Modified By: Michael

2 tablespoons vegetable oil

1 large yellow onion, finely chopped

1 bell pepper, finely chopped

8 cloves garlic, finely chopped

Kosher salt and freshly ground pepper

1 teaspoon chile powder

2 chipotles in adobo, finely chopped

1 (28-ounce) can whole peeled tomatoes, drained and crushed

4 cups vegetable broth

3 cups corn kernels, fresh or frozen and thawed

Garnish:

8 small corn tortillas, cut into 1/4-inch strips

crumbled queso fresco or shredded cheese

sour cream or crema

cilantro

finely sliced red or yellow onion

sliced avocado

Instructions

- Heat oil in a large, heavy-bottomed pot over medium heat. Add onion, garlic and jalapeño and season with salt and pepper. Cook, stirring occasionally, until onion is softened and translucent, 5 to 8 minutes. Add chile powder and stir to coat. Cook a minute or two to toast the spices, then add chipotles and tomatoes. Season with salt and pepper and cook, stirring occasionally, until the tomatoes start to caramelize a bit on the bottom of the pot, concentrating their flavor.
- Add vegetable broth, corn and 2 cups of water. Bring to a simmer and reduce heat to low. Simmer until flavors meld and broth tastes rich and flavorful, 15 to 20 minutes.
- Heat oil in a large cast-iron or stainless-steel skillet or heavy-bottomed pot. Bring oil to 375 degrees and working in batches, fry tortilla strips until light golden brown and crisp, 2 to 3 minutes. Transfer to a paper towel-lined plate and season with salt.
- Place about 3/4 of the tortilla strips into broth and stir to submerge and soften for a few minutes. Divide soup among bowls and top with avocado, cheese, sour cream, cilantro,

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