

AZTECA SOUP

“This is a very popular Mexican soup. It can be served with any other Mexican dish. If you can not purchase chipotle chilies in your ethnic section of your grocery store try substituting smoked jalapenos.”

Recipe ingredients:

10 (6 inch) corn tortillas cut into ½ inch strips

1 ½ cups vegetable oil

4 cups chicken broth

1 cup fresh cilantro leaves

2 large tomatoes

1 large onion

1 tablespoon chipotle peppers in adobo sauce

1 tablespoon salt

2 avocados-peeled, pitted and diced

Recipe Instructions:

Heat oil in large sauce pan and carefully drop in cut up tortillas. Fry until golden brown and crunchy. Cover a plate with a paper towel, place done tortillas on towel and pat dry, absorbing excess oil. Sprinkle salt on top of tortillas, trying to coat both sides. Using a blender or food processor, blend tomatoes, onion and cilantro until completely pureed. In a sauce pan, heat chicken broth, chipotle chili and pureed vegetables. Bring to a boil and then serve. Prior to serving, add tortillas and avocado cubes to soup or place tortillas and avocado cubes into individual serving bowls.