



VEGETARIAN TORTILLA SOUP

Ingredients

For 4 persons

2 tbsp vegetable oil
1 package frozen pepper and onion stir fry mix
2 cloves garlic
3 tbsp ground cumin
1 can crushed tomatoes
3 cans green chile peppers
4 cans vegetable broth
Salt and pepper to taste
1 can whole kernel corn
350g tortilla chips
200g shredded Cheddar cheese
1 avocado

Steps

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