

## RECIPE

# Tortilla Soup

yields 16 portions

Azúca Nuevo Latino  
Restaurant and Mojito Bar  
713 South Alamo Street  
San Antonio, TX 78205



### Ingredients:

1	lb.	Corn Tortillas, Chopped	1	lb.	Crushed Tomatoes in a Can
1	ea.	Onions Yellow Chopped	2	ea.	Fresh Jalapeno Peppers
		Salt and Pepper to Taste	6	foz	Corn Oil
4	oz.	Chopped Garlic	.5	oz.	Ground Cumin
1	gal	Chicken Stock (Broth)	8	oz.	Julienne Yellow Onions
8	oz.	Bias Cut Green Zucchini	8	oz.	Bias Cut Yellow Squash
8	oz.	Julienne Green Bell Pepper			Garnishes to Your Taste

### Instructions:

HEAT OIL IN SKILLET UNTIL HOT. ADD TORTILLAS AND FRY UNTIL CRISPY. ADD TOMATOES, GARLIC, ONIONS, CUMIN AND JALAPENOS. SWEAT (COVER AND COOK) UNTIL TENDER. ADD CHICKEN STOCK AND COOK 45 MINUTES TO 1 HOUR. PUREE IN BLENDER OR WITH THE PORTABLE MIXER. ADD SALT AND PEPPER TO DESIRED TASTE. ADD THE CUT VEGETABLES AND SIMMER FOR ABOUT 15 MINUTES. SERVE HOT AND ADD GARNISH AS DESIRED, (CHEESE, AVOCADO, CHICKEN, CILANTRO AND FRIED TORTILLA STRIPS.)