



Heavenly Smoky Tortilla Soup

INGREDIENTS:

- 6 medium Roma tomatoes
- 1 yellow or white onion
- 4 sticks of celery
- 3 garlic cloves
- 4 chile guajillo
- 2 chile ancho
- 1 bay leaf
- 1 tsp dried or fresh oregano, minced
- 3 tablespoons olive oil
- Salt and pepper, to taste
- 4 cups vegetable broth
- 3 grilled tortillas
- 4 tortillas, cut into thin strips and baked
- Cilantro, sour cream, or coconut cream, to garnish

OPTIONAL:

- **Level up your tortilla soup** by adding avocado and panela cheese as garnish, cut into small cubes.

METHOD:

1. Preheat the oven to 400°F. Line a baking sheet with olive oil and roast the tomatoes for 15-20 minutes, or until golden brown on the outside.
2. Grill the 3 tortillas on your stove until slightly charred to give the soup a smoky flavor.
3. In a pot, drizzle olive oil to barely cover the surface and sauté the onions, celery, and garlic until translucent. Add the roasted tomatoes, chile guajillo, chile ancho, grilled tortillas, and bay leaf. Cook for 5 minutes, then add the vegetable broth.
4. Simmer the soup on medium-low heat. Add the oregano during the last 10 minutes of cooking. Discard the bay leaf before blending.
5. Using an immersion blender or regular blender, blend the soup until creamy. Adjust the seasoning with salt and pepper. Serve hot, topped with crispy tortilla strips, a sprig of cilantro, and a dollop of sour or coconut cream.
6. To take your soup to the next level, add the panela and avocado on top.
7. Last but not least, enjoy!

¡Buen Provecho!

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