



Recipes

MISSIONFOODSERVICE.COM



Creamy Tortilla Soup

Serves 6

Ingredients:

12 Mission® 6" Yellow Corn Tortillas (06942)

6 Dried Guajillo Chiles

1 1/2 Tbsp. Garlic

1 3/4 cups Brown Onions

2 1/2 cups White Mushrooms

2 1/2 cups Chopped Tomatoes

1/4 cup Cilantro

1/4 cup Fresh Oregano

10 cups Chicken Broth

1 cup Heavy Cream

1 tsp. Salt

Avocado to garnish

Mexican Crema to garnish

Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) to garnish

Lime Wedges to garnish

Directions:

1. Working one at a time, fry six of the tortillas in oil until golden and almost crisp, about 30 seconds per side.

Transfer to paper towels to drain. Cut the remaining six tortillas into 1/4" strips and fry until golden brown and crisp, about 45 seconds. Transfer to paper towels to drain.

2. Remove the stems and seeds from the dried chiles.

Fry in the same oil as the tortillas until the chiles start to blister, about 10 seconds per side. Transfer to paper towels. Reserve two Tbsp. of the frying oil.

3. In a heavy pot combine the garlic, onion, mushrooms, tomatoes, cilantro, oregano and two cups of the chicken broth. Crumble the reserved whole tortillas and add to the pot along with the fried chiles. Bring to a boil.

Reduce heat, cover and simmer for 10 minutes, stirring occasionally, until almost all of the water has been absorbed.

4. Puree the mixture in a blender adding only as much of the remaining broth as necessary to help get a smooth mixture.

5. Heat the reserved two Tbsp. of oil in the same pot over medium-high heat. Add the blended mixture and cook, stirring constantly, for four minutes until it thickens and darkens in color. Add the heavy cream and remaining chicken broth and bring to a boil. Simmer for 10 minutes to allow the flavors to infuse. Season with salt. Serve garnished with avocado slices, crema,