



Recipes

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Velvety Tomato Soup

Serves 8

Ingredients:

4 Mission® Pre-cut Unfried White Corn Tortilla Strips
(06771)
Vegetable Oil
Olive Oil
3 large Red Bell Peppers , stemmed and seeded
1 Tbsp. Butter
1 medium Onion , chopped
1 tsp. ground Cumin
1 tsp. Oregano Leaves
1/8 tsp. Cayenne Pepper
28 oz. Stewed Tomatoes (seasoned with Basil)
2 1/2 cups Chicken Broth
1 large Potato , peeled and diced
1/4 cup Heavy Whipped Cream

Directions:

1. Preheat deep fat fryer or pan with vegetable oil to 375 degrees F. Place tortilla strips in fryer and fry until golden, about 2-3 minutes. Drain on a paper towel lined surface. Season with salt or a pico de gallo seasoning blend. Set aside until ready to use.
2. Place bell peppers on a baking sheet. Drizzle with olive oil. Place in a broiler or char-broiler. Char the peppers until blackened and soft, about 4-5 minutes. Remove and place in a paper or plastic bag to "sweat". Set aside for 10 minutes or until cool enough to handle. Peel the skins from the peppers and cut into strips.
3. Melt butter in a large stock pot over medium high heat. Sauté onions until softened, about 4 minutes. Add cumin, oregano and cayenne and sauté for 1 minute.
4. Add bell peppers, tomatoes, broth and potato. Lower heat and continue cooking until potatoes are tender, about 20 minutes. Puree mixture in blender or processor. Add cream and stir. Adjust seasonings to taste. Top with spiced tortilla strips