



Recipes

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Hearty Tortilla Veggie Soup

Serves 1

Ingredients:

2 1/2 cups Onions , chopped
3 Tbsp. Garlic , minced
1 1/2 tsp. Chile Powder
2 Bay Leaves
2 tsp. Ground Cumin
2 tsp. Oregano
6 cups Vegetable Broth
5 cups Corn Kernels , preferably fresh
4 cups Yellow Squash , large dice
4 3/4 oz. Zucchini , thinly sliced
4 1/2 cups Chayote , peeled, finely diced
2 Tbsp. Tomato Paste
4 Tbsp. Cilantro , stemmed, chopped
6 Tbsp. Fresh Jalapeno Peppers , seeded and minced
4 cups Tomatoes , diced
Salt and Pepper to taste
4 cups Mission® Pre-cut Unfried Tri-Color Tortilla Strips
(04931) , fried
4 cups Monterey Jack Cheese , shredded
Sour Cream dollop (for serving)

Directions:

1. Heat oil in a large pot and sauté onion, garlic over medium heat until soft, about 5 minutes.
2. Add chili powder, bay leaves, cumin, oregano and stir over medium-low heat about 2 minutes.
3. Add the next 11 ingredients, bring to a boil and then simmer while stirring occasionally for about 15 minutes to blend flavors. Transfer to hot line.
4. To serve, top with tortilla strips, Jack cheese and a dollop of sour cream.