

Vegetable Tortilla Soup

with Hominy, Avocado & Queso Fresco

Tortilla soup, a staple in Mexico City, was traditionally made with onion, tomatoes and ground tortillas. The recipe gradually traveled north, becoming a fixture of Californian cooking—where the tortillas were added in crispy strips instead. Beautiful and simply satisfying, our version features hominy (more nutritious, puffed-up maize kernels) and a delicious array of toppings: toasted tortilla strips, avocado, cilantro, crumbled queso fresco, peppery radish slices and fresh lime juice. Top each serving however you'd like!



Ingredients

- 1½ Cups Hominy
- 10 Corn Tortillas
- 1 28-Ounce Can Crushed Tomatoes
- 4 Ounces Queso Fresco
- 4 Cloves Garlic
- 4 Ounces Radishes
- 2 Limes
- 1 Avocado
- 1 Red Onion
- 1 Large Bunch Cilantro

Knick Knacks

1½ Tablespoons Mexican Spice Blend
(Ground Cumin, Ground Coriander, Ancho Chile Pepper & Ground Chipotle Pepper)

Makes 4 Servings

About 510 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp48

1



Prepare the ingredients:

Preheat the oven to 450°F. Stack the tortillas; cut them in half, then into ½-inch-wide strips. Peel and small dice the onion. Peel and mince the garlic. Trim off and discard the stem ends of the radishes; thinly slice into rounds. Crumble the queso fresco. Drain and rinse the hominy. Quarter the limes. Pit, peel and medium dice the avocado; toss with **the juice of 2 lime wedges** to prevent browning. Pick the cilantro leaves off the stems; discard the stems and roughly chop the leaves.

2



Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and toast in the oven, stirring halfway through, 16 to 18 minutes, or until golden brown and crispy. Remove from the oven and set aside.

3



Start the soup:

While the tortilla strips toast, in a large pot, heat 1 tablespoon of olive oil on medium until hot. Add the **garlic, onion and spice blend**; cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant.

4



Finish the soup:

Add the **tomatoes, hominy, the juice of 2 lime wedges** and **4 cups of water** to the pot of vegetables and spice blend. Season with salt and pepper and stir to thoroughly combine. Heat to boiling on high. Once boiling, reduce the heat to medium and simmer, stirring occasionally, 14 to 16 minutes, or until slightly reduced in volume.

5



Serve your dish:

Divide the **finished soup** between 4 bowls. Garnish with the **queso fresco, radishes, avocado, toasted tortilla strips, cilantro** and **remaining lime wedges**. Enjoy!