

Hominy Tortilla Soup

with Queso Fresco & Avocado

Tonight's dinner is a Mexican favorite: tortilla soup. These vegetarian bowls get plenty of heartiness from crushed tomatoes and hominy, or corn that has been soaked until deliciously soft and puffy (an age-old process in Mexican cooking). For more vibrant texture and color, we're topping off the soup with bright cilantro, crunchy radish, creamy avocado and crumbly queso fresco. And of course, what's tortilla soup without oven-toasted tortilla strips? Ours add irresistible crispiness to each bowl.

Blue Apron Wine Pairings

Lauren Rosillo Macabeo, 2015

Lyrup Chardonnay, 2015



Ingredients

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

Knick Knacks

2 Tablespoons Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp357

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas; cut in half, then into ½-inch-wide strips. Peel and finely chop the garlic. Peel and small dice the onion. 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. Crumble the queso fresco. Cut off and discard the ends of the radishes; thinly slice into rounds. Finely chop the cilantro leaves and stems.

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 thoroughly coat. Arrange in a single, even layer and toast in the oven, stirring halfway through, 12 to 14 minutes, or until golden brown and crispy. Remove from the oven and transfer to a paper towel-lined plate.

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**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant.

4



Finish the soup:

Add the **tomatoes, hominy and 2 cups of water** to the pot; season with salt and pepper. 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. Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste.

5



Plate your dish:

Divide the **finished soup** between 4 bowls. Season the **radishes and avocado** with salt and pepper. Garnish the soup with the **toasted tortilla strips, queso fresco**, seasoned radishes, seasoned avocado and **cilantro**. Serve with the **remaining lime wedges** on the side. Enjoy!