

SOUTH-OF-THE-BORDER TORTILLA TACO SOUP

Prepared in 20 minutes or less plus 1 hour to simmer.

- ➔ 1 medium onion halved and sliced vertically
- ➔ 2 celery stalks, trimmed, halved and sliced
- ➔ 10-15 packaged baby carrots
- ➔ 5 garlic cloves, smashed
- ➔ 1 chili or jalapeno pepper whole
- ➔ Extra-virgin olive oil
- ➔ 8 cups heated water***
- ➔ 1 can whole kernel corn
- ➔ ½ package frozen peas
- ➔ ½ package frozen cut green beans (not French or Italian style)
- ➔ 1 can petite diced tomatoes
- ➔ 1 envelope taco seasoning mix
- ➔ 2 envelopes Goya Culantro y Achiote
- ➔ 2 envelopes Goya Culantro y Tomate
- ➔ ½ tsp oregano
- ➔ 1 tsp Adobo Seasoning and 1 tbs Bubbe's House Seasoning

**** The reason for adding heated water is that the cooking process is not interrupted.*

Heat about 3-4 tablespoons of olive oil in soup pot. (I used a combo of plain and chili pepper infused oil).

Sauté first five Ingredients in olive oil until onions become translucent; stirring, but be careful not to break open hot pepper. Sprinkle on taco seasoning, Goya envelopes, Adobo seasoning and Bubbe's House Seasoning.

Stir well to combine. Slowly add heated water to pot, stirring well. Add corn, peas, green beans and diced tomatoes. Stir well. Taste for seasonings.

If you desire a smokier flavor add ground cumin. Remove whole pepper.

Simmer for 1 hour. Ladle into bowls. Gently crumble tortilla chips over soup; sprinkle cheddar cheese, chopped black olives, a dollop of sour cream and chopped scallions and torn cilantro on top. Serves 4.

