

Chilled Smoked Tomato - Jalapeno Soup (Gluten Free*)



Timeless, refreshing starter featuring Fire Roasted Jalapeno Flavor Concentrate.

Yield	5-1/2 cups (7/6oz servings)
Serves	7
Preparation time	20 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
28	oz	4 cups		Tomatoes	Roma, peeled
4	oz	1/2 cup		Olive oil	
9.5	oz	2 cups		Onions	Spanish, diced
1	tsp			Coriander leaf	
1/2	oz	2 tbsp		Garlic	
1	ea			Bay leaf	
6	oz	3/4 cups		Water	
3/4	tsp			Minor's® Gluten Free Chicken Base made with Natural Ingredients (6x1lb)	
1	oz	2 tbsp		Minor's® Fire Roasted Jalapeno Flavor Concentrate Gluten Free (6x13.6oz)US	
1/2	tsp			Sugar	
1/4	tsp			Cumin, ground	
2	oz	1/4 cup		Butter	cold, cubed

Preparation Steps

1. Use a smoker to lightly smoke the tomatoes. Four to five minutes of smoking will give the tomatoes enough flavor. DO NOT over smoke the tomatoes or their natural flavor will be masked. Dice and reserve tomatoes.
2. In a heavy bottomed soup pot, heat olive oil on medium high heat. Add the onions and sweat for 3-5 minutes. Add the coriander, garlic, and bay leaf. Continue to sweat for 3 minutes.
3. Combine the water and the Chicken Base and add it to the pot along with the tomatoes, Fire Roasted Jalapeno Flavor Concentrate, sugar, and cumin. Simmer for 10 minutes.
4. Use a high power blender to puree the soup. If no high power blender is available, the soup should be strained through a large hole strainer after blending.
5. Use a whisk to emulsify the butter in the soup. Season to taste.

Chef's tip

Garnish with Jalapeno Crema and fresh herbs. Pair with cucumber salad for a snack size portion.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	252.8
Energy (Kj)	1055.3
Protein (g)	1.7
Carbohydrate, total (g)	10.2
Fats, total (g)	23.7
Sugars, total (g)	5.2
Fats, saturated (g)	6.6
Fiber, total dietary (g)	2.1
Sodium (mg)	206.3
Calcium (mg)	29.3

Cholesterol (mg)	17.5
Iron (mg)	0.6
Fats, monounsaturated (g)	13.8
Fats, polyunsaturated (g)	2.3
Vitamin A (µg_RAE)	102.7
Vitamin C (mg)	23.7
Vitamin D (µg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.