



Three Chile Tortilla Soup

Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	5 minutes	Cook Time:	30 minutes
Cost:	Cheap	Difficulty:	Easy

Description: Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Olive oil	1 fl oz		2 Tbsp
	Onions, diced	1 lb 4 oz	566 g	1 qt + 1 cup
	Water	128 fl oz		1 gallon
	MINOR'S Natural Gluten Free Chicken Base	4.5 oz	105 g	5 Tbsp
	MINOR'S Roasted Garlic Flavor Concentrate	1 oz	36 g	2 Tbsp
	MINOR'S Red Chile Adobo Flavor Concentrate	.5 oz	15 g	1 Tbsp
	MINOR'S Chipotle Flavor Concentrate		10 g	2 tsp
	MINOR'S Fire Roasted Poblano Flavor Concentrate	1 oz	30 g	2 Tbsp
	Fire roasted tomatoes, diced	10 oz	283 g	1-1/2 cups
	Corn tortilla	15 oz	425 g	14 each
	Cumin, ground		1 g	1 tsp
	Lime juice, fresh	1 fl oz		2 Tbsp

Procedure

1.	Heat olive oil on medium high heat. Sauté onions until lightly browned.
2.	Add water, MINOR'S Natural Gluten Free Chicken Base, MINOR'S Roasted Garlic, Red Chile Adobo, Chipotle and Fire Roasted Poblano Flavor Concentrates, and tomatoes. Bring to a simmer.
3.	Add tortillas, cumin, and lime juice and puree until smooth.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

©Nestlé 2014

