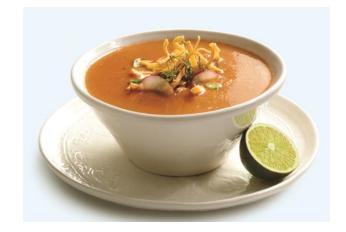


## **Three Chile Tortilla Soup**

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.



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