

# Vegetarian Tortilla Soup

Prep Time: 20 minutes Cook Time: 15 minutes Yield: 4 to 6 servings 1x

## INGREDIENTS

SCALE 1x 2x 3x

### For the tortilla strips

6 6-inch corn tortillas

Olive oil

Kosher salt

### For the vegetarian tortilla soup

1 yellow onion

1 green bell pepper

4 medium garlic cloves

2 15-ounce cans black beans

2 tablespoons extra-virgin olive oil, plus more for brushing

2 teaspoons dried oregano

1 teaspoon cumin

1 28-ounce can crushed tomatoes

1½ cups frozen corn ( fire roasted, if possible)

1 tablespoon adobo sauce (from 1 can chipotle peppers in adobo sauce)

1 quart (4 cups) vegetable broth

1 teaspoon kosher salt, plus more for sprinkling

4 radishes, for garnish

1 lime, for garnish

1 handful cilantro, for garnish

## INSTRUCTIONS

- 1 Heat oven to 375°F.
- 2 **Make the tortilla strips:** Brush the tortillas lightly with olive oil on each side. Using a pizza cutter, slice them in half, then into thin strips. Place the strips on a baking sheet and sprinkle with kosher salt. Bake for 10 to 12 minutes until crispy and lightly browned.
- 3 **Prep the veggies:** Peel and dice the onion. Dice the green pepper. Peel and mince the garlic. Drain and rinse the beans.
- 4 **Make the soup:** In a large pot or Dutch oven, heat 2 tablespoons olive oil and sauté the onion until translucent, about 5 minutes. Add the green pepper and the garlic and sauté for 2 minutes. Stir in the oregano and the cumin for 1 minute. Add the tomatoes, beans, corn, adobo sauce, broth, and kosher salt. Bring to a boil, then simmer for 10 minutes. Taste and add additional adobo sauce or kosher salt if desired.

- 5 **Prep the garnishes:** Slice the radishes. Slice the lime into wedges.
- 6 **Serve:** To serve, ladle the soup into bowls and allow to cool to warm. Garnish with the tortilla strips, radishes, torn cilantro leaves, hot sauce, and plenty of lime juice.

NOTES

Excerpted from [A Couple Cooks | Pretty Simple](#)

**Cooking:** 100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food by Sonja Overhiser and Alex Overhiser. Copyright © 2018. Available from Da Capo Lifelong Books, an imprint of Perseus Books, LLC, a subsidiary of Hachette Book Group, Inc.

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