



Roasted Tomato Tortilla Soup

with Corn and Chilies



30-40min



2 Servings

Broiling or sautéing vegetables is the best and easiest way to intensify flavor before incorporating into recipes. Here, slightly charred vegetables are blended with tortillas to make a rich and thick soup. Serve with fresh limes for some bright acidity and cilantro for extra freshness! Cook, relax, and enjoy!

What we send

- medium yellow onion
- lime
- plum tomatoes
- ear corn
- fresh cilantro
- jalapeno
- large cloves garlic
- white corn tortillas
- vegetable broth
- can pinto beans

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- immersion blender
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 675.0kcal, Fat 24.3g, Proteins 22.0g, Carbs 82.8g



1. Prep vegetables

Halve tomatoes. Halve and peel onion and cut into ½-inch thick wedges. Cut kernels from corn and set aside. Finely chop cilantro stems and roughly chop leaves.



2. Broil vegetables

Place tomatoes, onion, jalapeño, and unpeeled garlic cloves on a rimmed baking sheet, toss with 2 tablespoons oil, and season with salt and pepper. Broil, flipping halfway through, until vegetables are tender and lightly charred, 8-10 minutes. Let cool slightly. Remove skin from tomatoes, jalapeño, and garlic. Roughly chop jalapeño and set aside.



3. Toast tortillas

Reduce oven to 400°F and wipe off baking sheet. Slice 2 tortillas into 1½-inch thick strips and place on the baking sheet. Bake until golden and toasted, 8-10 minutes.



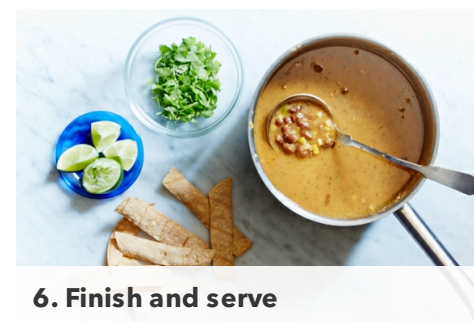
4. Build soup base

Roughly chop remaining 2 tortillas. Heat 1 tablespoon oil in a medium pot over medium-high. Add chopped tortillas and cook, stirring, until beginning to toast, about 2 minutes. Add tomatoes, onions, garlic, broth, cilantro stems, and 2 cups water. Purée until smooth with an immersion blender (or use a standard blender).



5. Simmer soup

Return soup to a simmer. Rinse and drain beans and add to pot along with corn kernels. Season with ½ teaspoon salt and several grinds pepper and simmer, stirring occasionally, until flavors meld, about 10 minutes. Stir in half to all of the chopped jalapeño, depending on your heat preference.



6. Finish and serve

Halve lime and squeeze half into pot. Cut remaining half into wedges. Serve soup topped with chopped cilantro and toasted tortilla strips. Squeeze limes over if desired. Enjoy!