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## MEXICAN TORTILLA SOUP WITH SMOKED TOFU

SERVES 6

### INGREDIENTS:

two 8-ounce packages SoyBoy Smoked Tofu  
one small package 4-5" round fresh corn tortillas, baked according to procedure below (or use ready-to-go corn tortilla chips)  
1 cup diced onion  
2 large cloves garlic, minced  
1-2 Tbs. vegetable oil  
one 15-ounce can diced tomatoes  
2 medium size chipotle peppers, or to taste (these are smoked jalapeno peppers...buy them canned in adobo sauce)  
one 15-ounce can red beans, drained  
2 cups corn, fresh or frozen  
6-7 cups vegetable broth  
Salt to taste if desired  
cubed ripe avocado  
chopped fresh cilantro  
fresh lime juice

### PROCEDURE:

#### For fresh baked tortillas:

Preheat oven to 350 degrees and slice the package of fresh corn tortillas (in small stacks) into ½" wide strips. Add those to a large mixing bowl and toss with 3-4 Tbs. of vegetable oil and salt to taste. Spread the strips out onto two baking trays (in a single layer if possible) and bake in the oven for 15-20 minutes until crisp and golden brown. Keep your eye on them and toss occasionally for even toasting. (Alternately, use store bought tortilla chips)

#### For the soup:

Add 1-2 Tbs. vegetable oil to a large, heavy bottomed soup pot on medium to medium-high heat and sauté the diced onion and minced garlic to soften.

While you're keeping your eye on that, and stirring it occasionally, add the can of diced tomatoes and two medium sized chipotle peppers to a blender. Once the onion is soft and translucent, carefully add that to the blender and puree everything until smooth.

Add that mixture back to the soup pot and add the well drained can of red beans, add 2 cups of fresh or frozen corn, add 6-7 cups of vegetable broth and bring it up to a simmer.

At some point, while the soup is gently simmering along, cube the two packages of smoked tofu, cube as much ripe avocado as you like and chop a big handful of fresh cilantro if you're using it.

Add the cubed, smoked tofu to the soup and let that simmer along for another 10-15 minutes.

Then season it to taste and serve it up in deep bowls with the crispy tortillas, cubed avocado, chopped cilantro on top and finish with a squeeze of fresh lime juice.

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