**Ana’s Baja-style Tortilla Soup**

Recipe: Ana Hernandez-Hogate, September 2009
Serves: 4 foodies plus leftovers

**Ingredients:**

- **Corn tortilla strips**
  - 1 cup Canola oil
  - 6 corn tortillas, cut into thin strips (about 1/8 inch wide)

- **Soup**
  - 3 medium tomatoes chopped into 1” cubes
  - 1 medium Yellow onion chopped into 1” cubes
  - 2 garlic cloves chopped
  - 1 teaspoon chopped chipotle en adobo (Herdez brand) – use more for hotter taste
  - 5 cups chicken stock
  - 1 low salt chicken bullion cube
  - ¼ cup chopped Cilantro

- **Garnish**
  - 8 ounces Oaxcaca cheese, cut into 1 inch thick strips
  - 1 avocado cut into slices for topping
  - Fresh cilantro leaves
  - Sour cream
  - Salt and pepper

**Directions:**

- **Corn tortilla strips**
  In a pan, place canola oil (save 2 tablespoons for soup) and cook tortilla strips until light brown. Place on plate lined with paper towels to drain oil.

- **Soup**
  Heat a medium skillet over medium heat and add 2 tablespoons of canola oil. Add tomatoes, garlic, onions, and a good pinch of salt and pepper; sauté until tender, about 5 minutes. Transfer vegetables to a blender and add the chipotle chile, bouillon cube and a half cup of chicken stock. Puree and add back into the sauce pan along with the remaining chicken stock.

  Bring mixture to a boil then add the chopped cilantro. Reduce heat to medium heat and cook for 5 minutes to release flavors. Set aside and cool slightly.

To assemble, add a few tortilla strips in the bottom of the bowl along with 2 to 3 strips of cheese, 2 slices of avocado and a few cilantro leaves. Ladle soup into bowl and garnish with a dollop of sour cream and fresh cilantro.

- This soup is also good for hangovers.
- I prefer chicken stock versus broth because it has hearty, authentic taste

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Foodie for Two/Melissa Schenker
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