

Sopa De Tortilla

PREP TIME

30
minutes

Sopa De Tortilla

COOK TIME

30
minutes

YIELD

6-8
servings



INGREDIENTS

4 dried guajillo chile, seeded, open flat
2 1/2 cups tomato coarsely chopped
1/4 piece of white onion coarsely chopped
3 garlic cloves
1/3 cup epazote or cilantro (dried epazote can be used instead, 1/2 teaspoon)
7 cups Chicken Broth
1/3 cup corn oil
4 corn tortillas
salt
pepper
Garnish:
3 dried pasilla chile, seeded, open flat
1/2 Hass avocado
1/2 cup queso fresco
3 corn tortillas cut into strips
1/3 cup crema mexicana

DIRECTIONS

- Fry guajillo and pasilla (garnish) chiles and tortilla strips (garnish). Transfer them to papel towels to remove excess oil. Reserve tortilla strips and pasilla chile.
- Heat 2 tablespoons of oil in a pot. Add onion and garlic, then add tomato, let it cook for approx. 2 minutes and incorporate the epazote or cilantro, guajillo chiles and 4 tortillas, cover with half of the chicken broth and season with salt and pepper. Let it cook over medium heat until chiles are soft.
- Add the remaining broth, puree mixture in blender until soft and put back on the pot, season and reheat. Add water if needed.
- Garnish every serving with tortilla strips, fried crumbled pasilla chile