### Sopa De Tortilla

#### 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
1. 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.
2. 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.
3. Add the remaining broth, puree mixture in blender until soft and put back on the pot, season and reheat. Add water if needed.
4. Garnish every serving with tortilla strips, fried crumbled pasilla chile.