



# Tortilla soup

## Ingredients

- 12 tortillas made with MASECA® corn masa flour cut into strips
- 3 tablespoons of frying oil
- 2 medium tomatoes, cut in chunks and without seeds
- 4 cups of water
- ½ big onion, cut in chunks
- 1 garlic clove
- 1 spring of parsley
- ¼ teaspoon of dried oregano
- 1 pasilla pepper, seedless and fried
- 1 guajillo pepper, seedless, fried and cut into strips
- 3 teaspoons of chicken bouillon powder
- 1 avocado, diced in small cubes
- 3.5 ounces of fresh cheese
- Salt and pepper to taste

## Preparation

1. Heat enough oil to fry the tortilla strips in a big pan at medium-to-high heat.
2. Add the tortilla strips and fry until golden brown. Once ready, placed them on a plate with a paper towel to absorb excess oil. Set aside.
3. In a blender, add the tomatoes, onion, garlic and oregano with some water and blend well.
4. Add the mix in a hot pan and fry for a few minutes.
5. Add water and let it boil. Add the chicken bouillon powder, add the fried pasilla pepper, parsley and season with salt and pepper to taste.
6. Check flavor and add more chicken bouillon powder if needed.
7. Close the pan with a lid and cook at low heat for 15 minutes. Turn off the heat and remove the spring of parsley.
8. Serve the soup in a bowl, add tortilla strips, avocado, fresh cheese, and guajillo pepper strips.