



Tortilla Soup

Ingredients

- 2 tablespoons oil
- 1/2 white or red onion (diced)
- 3 cloves garlic (minced)
- 1 jalapeno pepper (optional)
- 1^{1/2} teaspoon cumin
- 1 teaspoon chili powder
- 1^{1/2} cups red salsa
- 4 cups vegetable stock
- 2 cans black beans (drained)
- 1 can corn (drained)
- 1 lime (zest and juice)

FOR SERVING

Lime, fresh cilantro, tortilla strips, avocado (cubed)

Directions

1. Heat oil in a large pot over medium heat. Add garlic, onion, pepper, and a pinch each salt and pepper and stir. Stir 4-5 minutes, until onions are translucent.
2. Add cumin, chili powder, salsa, vegetable stock and stir to combine, then increase heat to medium heat and bring to a low boil.
3. Once boiling, add black beans and corn. Reduce heat to low and simmer, covered, for 30 minutes or more, stirring occasionally.
4. Add lime juice and zest and preferred toppings before serving.