

INGREDIENTS

- 1 pack Garden Gourmet Vegan Fillet Pieces
- 1 L of vegetable stock
- 2 soft tortilla wraps
- 2 tomatoes
- 1 avocado
- 1 red onion
- 1 green jalapeno pepper
- 3 limes
- 1 spring onion
- 1 chipotle pepper (ground smoked Mexican pepper)
- 1 bunch of coriander



This vegan Mexican soup is the perfect starter! It has the spice of the peppers and the freshness and tanginess of the limes plus the tasty fillet pieces. Give it a try!

PREPARATION

1. Make the broth

Bring the stock to a boil. Peel the tomatoes by slicing the skin crosswise and blanching them in gently boiling stock for a few seconds. Immediately rinse them under cold water and peel the skin off the tomatoes. Cut the tomatoes into pieces and remove the seeds. Add the wedges to the broth.

2. Prepare fillet pieces and veggies

Fry the Garden Gourmet fillet pieces gently in some oil according to the instructions on the package. Cut the avocado in half, remove the pit, halve the halves and peel the skin off the avocados. Cut the spring onion, red onion and jalapeno pepper into thin rings.

3. Fry the tortillas

Cut the tortillas into triangles or strips, fry them in a little oil in the pan until brown. Season the stock with lime juice.

4. Pour the stock over the fillet pieces and veggies

Divide the avocado, jalapeno pepper and fillet pieces into deep plates and ladle the hot stock on top.

5. Garnish and served with fried tortilla

Garnish with red onion, spring onion and coriander and sprinkle with chipotle or dried red pepper. Serve with the fried tortilla.

6. NO WASTE TIP

- Coriander is a sensitive herb that wilts quickly. You can prevent this by rolling a bunch in a damp kitchen paper and then store it in a sealable plastic container in the refrigerator. This way you can store your herbs for 3 days longer.
- If you happen to have a number of jalapeno peppers, or if you can buy them cheaply, you can easily preserve them in a mixture of canning vinegar, water and salt. You can find many recipes on the internet.

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