



QUICK AND EASY VEGETARIAN MEXICAN TORTILLA SOUP

INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces
1 red onion
1 avocado
1 lime
1 jar grilled bell pepper (185 g drained weight)
1 can diced tomatoes (400 g)
1/2 bunch fresh coriander
1 cube of vegetable stock (with less salt)
1 tbsp Mexican spice mix
1 tbsp olive oil (for frying)
Tortilla chips



This Vegetarian Mexican Tortilla Soup with grilled bell pepper and Garden Gourmet Chargrilled Pieces is a tasty meal, which can be served in no time!

PREPARATION

1. Make the sauce base

Peel and chop the onion. Leave half of the onion on the side for garnishing and fry the rest in some oil for 1 minute together with the spice mix. Add the diced tomatoes, 500 ml water, the stock cube and the (drained) roasted peppers.

2. Simmer the sauce and fry the Chargrilled pieces

Bring to a boil, finely blend with an immersion blender and simmer for 5 minutes. Meanwhile, fry the Chargrilled Pieces according to package directions.

3. Assemble, garnish, and enjoy!

Halve and peel the avocado, cut into cubes and sprinkle with lime juice. Ladle the soup into plates or bowls and spoon in the fried Chargrilled Pieces and avocado cubes and garnish with coriander, the rest of the red onion and tortilla chips.

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