

Vegan Tortilla Soup

I will apologize right up front to my dear Hispanic readers for my straying from tradition with this recipe. And yet such is the life of the vegan, always in search of ways to capture the essence of traditional recipes. So please forgive me as I share this quick and tasty interpretation.

Ingredients

- 8 Yellow or Blue Corn tortillas cut into $\frac{1}{2}$ in. strips
- Olive or Avocado Oil
- 1/2 Onion, rough chopped
- 1 Shallot or two garlic cloves peeled and chopped
- 2 TBL tomato paste
- 1-2 Chile chipotle peppers in adobo (adjust according to desired heat)
- One can of diced tomatoes (fire-roasted if available)
- One cube of Veggie bouillon and water or 4 cups of prepared Veggie stock
- One cup of Fresh or Frozen Corn
- An 8-ounce package of mushrooms, sliced
- One sprig of fresh epazote or oregano
- Salt and Pepper to taste

For toppings

- 2 Avocados, cut in half, pitted, diced
- Fresh, chopped Cilantro
- Vegan sour cream (prepared or purchased)
- 1 Lime, cut into quarters

Directions

1. Brush tortilla strips with a light coating of Olive or Avocado oil. Place on a baking sheet in a preheated oven (350 degrees) and toast approx 15 minutes until crisp.

Set pan aside to cool.

2. In a dutch oven or heavy soup pan on medium heat, warm a splash or two of oil and saute mushrooms until nicely brown and cooked through. Remove and set aside.
3. Add a bit more oil to the pan and the onion, and saute until soft. Add shallot or garlic and cook for another few minutes. Add the Chipotle pepper and tomato paste, allowing it to thicken and caramelize for just a few minutes. Add a can of chopped tomatoes, one can of water, and the veggie bouillon cube. Process this mixture until smooth in a high-speed blender or using an immersion blender. Return soup to the pan, add mushrooms, corn, and a sprig of epazote. Adjust the seasoning and the soup consistency with more water if desired. Cover and allow to simmer for 15 mins.
4. Prepare toppings.
5. When ready to serve, distribute tortilla strips into bowls, ladle soup and add toppings.
6. Enjoy!