



## Tortilla Soup

*Serves 4*

¾ cup canola oil, for frying  
8 thin tortillas cut into 1" strips  
1 small onion, peeled, cored and roughly chopped  
1/2 teaspoon dried oregano  
4 ancho chiles, de-veined and de-seeded  
hot water to cover chiles  
10 cherry tomatoes, halved  
2 cloves garlic, peeled  
1 teaspoon kosher salt  
½ teaspoon black pepper  
6 cups chicken broth  
Asadero cheese, cut into cubes (Oaxaca or Monterrey Jack)  
1 avocado, peeled, and cut in cubes

Heat the oil in a medium pan until 365 degrees. Fry the tortilla strips until crisp and golden brown in oil and set aside on paper-lined plate.

Soak the chiles in hot water for 15-30 minutes.

Place soaked chiles, onion garlic, oregano, half the fried tortillas, tomatoes, garlic, salt and pepper in a blender. Add enough chicken broth to blend. Puree until smooth.

Pour chile puree into a soup pot and add remaining chicken broth.

Simmer over medium heat for 15 minutes for the flavors to blend. Add salt, to taste.

To serve, distribute 1/2 the remaining tortilla strips and all of the cheese cubes into bowls, then add hot soup. Finally, distribute the rest of the tortilla strips and the avocado. Serve immediately.