

SHRIMP TORTILLA SOUP

DRIPPING SPRINGS ROTARY CLUB



DRIPPING SPRINGS
ROTARY CLUB

drippingspringsrotary.org



INGREDIENTS:

- 1 onion, chopped
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 3 teaspoons chili powder
- 1 teaspoon dried oregano
- 1 (28ounce) can crushed tomatoes
- 1 can or cup of vegetable broth
- 1 ¼ cups water
- 1 cup white hominy/ corn
- 1 bell pepper chopped, or 4 ounce can chopped green chile peppers
- 1 (15 ounce) can black beans, rinsed and drained
- ¼ cup chopped fresh cilantro
- 1 pound of peeled shrimp, cut in half if big size
- Toasted tortilla strips
- Sliced avocado
- Shredded Monterey cheese
- Chopped green onions

DIRECTIONS:

1. In a medium stock pot, heat oil over medium heat. Sauté onion and garlic in oil until soft.
2. Stir in chili powder, oregano, tomatoes, broth, and water. Bring to boil, and simmer for 5 to 10 minutes.
3. Stir in corn/ hominy, chiles, beans, cilantro, and shrimp.
4. Salt to taste. Simmer for 10 minutes.
5. Ladle soup into individual serving bowls, and top with tortillas strips, avocado slices, cheese, additional cilantro and or green onions.
6. ENJOY!

NOTES: Prep: 20 mins; Cook: 20 mins; Total: 40 mins; Servings: 8