

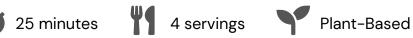


### **Product Spotlight: Corn Tortillas**

The tortillas from La Tortilla are made using whole corn kernels; this gives them a more natural corn flavour.

# **Mexican Pozole** with Crispy Tortilla Strips

Pozole is a traditional stew or soup from Mexico and is a fun dish to garnish with toppings of choice! Here we have used radish, coriander and corn tortilla strips.





# Spice it up!

You can serve this soup with lime for extra flavour! If you have any dried ancho or chipotle chillies and like some spice add it to the soup as it simmers.

#### FROM YOUR BOX

<b>BROWN ONION</b>	1
SWEET POTATO	500g
MEXICAN SPICE MIX	1 packet
QUINOA/LENTIL MIX	200g
CHOPPED TOMATOES	400g
CORN TORTILLAS	8-pack
RADISHES	1 bunch
YELLOW CAPSICUM	1
CORIANDER	1 packet



## **1. SAUTÉ THE VEGETABLES**

Heat a saucepan over medium-high heat with **3 tbsp olive oil**. Dice and add onion and sweet potato. Stir in spice mix and cook for 2 minutes until fragrant.



#### **2. SIMMER THE SOUP**

Add quinoa/lentil mix, chopped tomatoes and **1.5L water** to pan. Crumble in **stock cube** (see notes). Cover and bring to a boil. Reduce heat to medium-high and simmer for 15 minutes or until sweet potato is cooked through.



#### **3. CRISP THE TORTILLA STRIPS**

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Cut the tortillas into thin strips. Add to pan and cook, tossing, for 5 minutes until crispy. Remove and set aside.

#### FROM YOUR PANTRY

olive oil, salt, pepper, stock cube (of choice)

#### **KEY UTENSILS**

large frypan, saucepan

#### NOTES

You can use stock paste or liquid stock if preferred.

Mexican spice mix: smoked paprika, ground cumin, dried oregano



#### **4. PREPARE THE TOPPINGS**

Slice or dice radishes (use to taste). Dice capsicum and chop coriander.



#### **5. FINISH AND SERVE**

Season soup with **salt and pepper** to taste. Divide among bowls and top with even amounts of tortilla strips, radish, capsicum and coriander.



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