

Idiot's Kitchen Recipe – Spicy Shrimp Tortilla Soup

Recipe from www.idiotskitchen.com – Adapted from Julie Fox



Ingredients:

- 1-2 Tablespoons Olive Oil
- 1 medium Onion, chopped (about 1 cup)
- 1 stalk Celery, chopped (about ½ cup)
- 1 Carrot, chopped (about ½ cup)
- 2-3 cloves Garlic, finely chopped
- 1-2 Chipotle Peppers in Adobo Sauce, seeded and finely chopped
- 1 teaspoon Ground Cumin
- 1 teaspoon Chili Powder
- 4 cups Vegetable Broth
- 1 (15 oz) can White Hominy, drained
- 1 (15 oz) can Diced Tomatoes with their juices
- 12 ounces Small Salad Shrimp (usually found frozen and fully cooked)
- 1 Lime
- Tortilla Chips (lightly crushed) or 4 Corn Tortillas
- Avocado, Sour Cream, and/or Cilantro for topping

If you are using Corn Tortillas, to make crispy strips preheat the oven to 400 degrees. Bake 4 corn tortillas on a baking sheet for 10 minutes, turning once, until golden brown. Set aside to cool slightly and then cut into thin strips.

Heat 1-2 Tablespoons of olive oil in a large pot over medium high heat. Add the chopped onion, celery, carrot, and garlic. Remove 1-2 Chipotle Peppers from the can of Adobo Sauce, remove the seeds and finely chop. For even milder flavor, you can rinse the peppers before chopping. Add the pepper to the vegetables and cook for 4-5 minutes until tender but not browned. Season with 1 teaspoon ground cumin and 1 teaspoon chili powder.

Add 4 cups of vegetable broth, 1 can of drained hominy and 1 can of diced tomatoes with their juices. Bring to a boil then reduce the heat to low, cover and simmer for 10 minutes or longer. Just before you are ready to eat, add 12 ounces of small frozen salad shrimp. Cook the shrimp for 2-3 minutes then remove the pot from the heat and stir in the juice of 1 lime.

If you're using tortilla chips, crunch a handful of chips into the bottom of the bowl and then top with the hot soup. Add strips of avocado, sour cream, and/or cilantro for topping. Top with more chips or with the baked tortilla strips.

Makes 4 generous servings.