



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.



25 minutes



2 servings



Plant-Based

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.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	14g	50g	113g

FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	500g
MEXICAN SPICE MIX	1 packet
QUINOA/LENTIL MIX	100g
CHOPPED TOMATOES	400g
CORN TORTILLAS	8-pack
RADISHES	1 bunch
CORIANDER	1 packet

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



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 **1L 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.



4. PREPARE THE TOPPINGS

Slice or dice radishes (use to taste). 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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