

Chick'n Tortilla Soup

DEVELOPED BY: Chris Mathews at Northern Michigan University

Servings: 8

Serving Size: 8 oz

Ingredients	Quantity	Measure
Vegetable Stock	1/2	gallon
Green Chiles	1/2	cup
Roux, prepared (flour, vegan butter)	6	ounces
Fried Corn Tortilla Strips	8	tortillas
Onion, diced	1	each
Bell Peppers, diced	2	each
Corn	2	cups
Black Beans	2	cups
Moocho Cheddar Shreds	2	cups
Tofurky Chick'n	8	ounces
Garnish		
Green Onions	1/2	cup
Cilantro	1/2	cup
Avocado	1	each

Preparation

1. Combine vegetable stock and blended green chiles.
2. Thicken with roux.
3. Sautee onions, peppers, black beans, and corn.
4. Place onions, peppers, black beans, corn, Moocho Cheddar Shreds, Tofurky Chick'n, and fried corn tortilla strips in a bowl.
5. Ladle vegetable stock into bowl.
6. Garnish with green onions, cilantro, and avocado.

