



RECIPE | TOMATOES

# AZTEC SOUP



40 min

15 min  
PREP.

25 min  
COOKING



4



easy

## INGREDIENTS

5 Pure Flavor® Roma Tomatoes, diced  
 10 corn tortillas  
 3 cups water  
 1½ cup vegetable oil  
 1 cup feta cheese  
 1 red onion, sliced  
 1 avocado, sliced  
 3 pasilla chili peppers

2 limes, sliced into wedges  
 1 garlic clove, minced  
 Fresh cilantro, chopped  
 Salt, to taste  
 Feta cheese, for garnish



## DIRECTIONS

- 1 Soak pasilla chili peppers in water and remove steam and seeds once softened. Set one pepper aside for later. Add fresh roma tomatoes, garlic, salt, red onion, and 1 cup of water. Blend until smooth.
- 2 In an Instant Pot, add 1 tsp of oil and the soup mixture. Following the instructions for your model, set the Instant Pot to the pressure cook setting and cook for 15 minutes.
- 3 Heat a frying pan and add the rest of the oil. Fry tortillas until golden brown and set aside. Fry the remaining pasilla chile pepper, slice and set aside.
- 4 Garnish soup with fried tortilla, cheese, cilantro, chili pepper, lime wedges, and avocado. Enjoy!

**Optional:** You can also slow cook this soup for 6 hours. Simply set your Instant Pot to the slow cook setting.

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