

Tortilla Soup

Ingredients:

- 2 small cans Rotel Mexican Festival Diced Tomatoes with *Lime Juice and Cilantro*
- 1 can Black Beans
- 1 can Stewed Tomatoes
- 1 can Garbanzo Beans
- 1 can Corn
- 1 small onion, diced
- 14 oz. Salsa
- Tortilla Chips
- Cheddar, grated
- Sour Cream
- Green Onions, diced

Throw canned stuff and onion in a pot (rinse beans thoroughly first). Simmer for 1 hour. Assemble in a bowl as follows: A few chips, soup, grated cheddar, sour cream, green onions. Enjoy! Left over soup is great if frozen for later.

This soup is a delicious, low effort, freezer-stuffer for those future busy days. It's one of those dishes that gets better the next day. I made a double batch intentionally to have extra to freeze. It's almost entirely canned goods which makes it pretty cheap too. Most of the ingredients are easily substitutable at need but that Rotel can lends a pretty distinct flavor. If you can't find that specific can, don't use anything else. You can always add actual lime juice and cilantro for the desired effect; Rotel is just the easy way.



Assemble your ingredients. Diced tomatoes are fine instead of stewed (if you can't find any un-flavored stewed tomatoes). Also, note the El Pinto Green Chile Sauce on the right. This is a great substitute for salsa as well.



Dice the onion. Congratulations. The hard part is already over! Unless, of course, you count opening all those cans.



Rinse out those canned beans then add all the cans and your diced onion into a pot. Mix it up and get it simmering.



After an hour, it should be ready for eating.



Chop up some green onions (I only chopped up enough for myself today, this wouldn't be NEARLY enough if we were serving up that whole pot).



Grate up some cheddar.



Serve in a bowl. Some assembly required: 1) add some chips to the bottom.



2) Pour over the soup.



3) Sprinkle over some cheddar.



4) Add sour cream and green onions. That's it! Yum!



Put the rest in jars for later. A single batch makes a smidgeon over two quarts.