



VERMONT FEED'S FARM TO SCHOOL INSTITUTE

Nacho Soup

INGREDIENTS

- 2 onions
- 2 red peppers
- 2 green peppers
- 6 cloves garlic
- 2 Tablespoons oil
- 1 (#10) can crushed tomatoes
- 3 (#10) can water
- 1 cup vegetable base
- 3 Tablespoons chili powder
- 2 Tablespoons cumin
- 2 Tablespoons coriander
- 3 Tablespoons rice vinegar
- 1 ½ lbs. tortilla chips*

DIRECTIONS

1. Dice the onions, peppers and garlic and combine with the oil and a pinch of salt in a large pot. Place over medium heat and sweat the vegetables for 4-5 minutes until translucent.
2. Add the rest of the ingredients to the pot and bring to a boil. Turn off the heat.
3. Blend the soup until smooth.
4. Taste and adjust seasoning.

*Depending on the type of chip used, more may be necessary. Start with the 1 ½ lbs. and if it looks too thin, add some more.