

**GLUTEN FREE-LICIOUS™
COLLECTION**
BY
PENN STREET BAKERY

Recipe for

**Tomato Tortilla Soup with
Gluten Free-Licious™ Garlic Thin Crust**

Ingredients:

- 3 TBSP. Vegetable Oil
- ½ TBSP. Chili Powder
- ½ TBSP. Cumin
- 1 Medium Onion
- 2 Garlic Cloves
- 1 Jalepeno Pepper
- 1 Anaheim Pepper
- 1 Red Pepper
- 1 Can of Corn (11 oz.)
- 2 Cans of Chopped Tomatoes (14.5 oz.)
- ½ Cup of your favorite Salsa
- 32 oz. of Vegetable Stock
- 3 TBSP. Chopped Cilantro
- Salt to Taste

Directions:

- 1) Chop onions, garlic and peppers and cook in oil on high heat for 2 minutes.
- 2) Add Tomatoes, Corn and Salsa. Cook for another 3 minutes.
- 3) Add Vegetable Stock and bring to boil.
- 4) Once boiling, lower heat to Low and add Chili, Cumin, and Cilantro and let simmer for 20 minutes.
- 5) Cut Garlic Thin Crusts into strips.
- 6) Fry Strips in 4 TBSP. of oil until crispy and golden brown.
- 7) Place strips on plate with paper towel.
- 8) Sprinkle chili powder and salt on top of strips to you liking.
- 9) Use strips on top of a bowl of soup. Enjoy!



Gluten Free-Licious™ Products used in this recipe:



Garlic Thin Crust

Available to order here:

<http://www.pennstreetbakery.com/glutenfree>

Or Call 1-800-842-2537