

Vitamix Tortilla Soup

Ingredients

- 1 Roma tomato, 4 1/2 ounces (127 g)
- 1 stalk celery, 2 ounces (56 g)
- 6 baby carrots, 2 ounces (56 g)
- 1 garlic clove, unpeeled
- 1/2 chicken or vegetable flavored bouillon cube
- 1 1/2 teaspoons taco seasoning
- 2 1/2 cups (600 ml other) water
- 1/2 cup (70 g) frozen corn kernels, thawed
- 1 cup (48 g) tortilla chips, lightly broken
- 1 cup (38 g) packed fresh spinach

Directions

1. Place tomato, celery, carrots, garlic, bouillon, taco seasoning and water into the Vitamix container in the order listed and secure lid.
2. Select Variable 1.
3. Turn machine on and slowly increase speed to Variable 10, then to High.
4. Blend for 7 minutes or until heavy steam escapes from the vented lid.
5. Reduce speed to Variable 3 and remove the lid plug opening.
6. Add corn, tortilla chips and spinach through the lid plug opening. Replace lid plug.
7. Blend for 10 seconds. Serve immediately.