



Creative Juices
Consulting

Tortilla Soup

3 large Heirloom tomatoes
1 to 2 banana peppers
½ yellow squash
1 stalk celery
3 carrots
2 garlic cloves
1 Rapunzel bouillon cube
2 tsp. homemade taco seasoning
3 cups boiling water

Add-ins

½ cup frozen corn kernels, thawed
1 cup tortilla chips, lightly broken
1 cup fresh spinach

Directions

- 1. Place tomato, celery, carrots, pepper, squash, 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**
- 4. Blend until ingredients are smooth**
- 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**