



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Tomatillos**

Vegetarian Tomatillo Soup

Ingredients:

2lb tomatillos, washed and quartered
4 Roma tomatoes, quartered
2 cups water or broth, plus extra
2- 15oz cans hominy, drained
15oz can black beans
15oz kernel corn
1 russet potato, diced
1 small onion, diced
1 small bunch cilantro, chopped
1 Tbs ground cumin
1 Tbs oregano
1 Tbs garlic powder
2 Tbs honey or agave syrup
2 Tbs oil
Salt and pepper to taste

Directions:

In a heavy bottomed pot, heat the oil over medium high heat. Sauté the onion until translucent. Add in the garlic powder, cumin, and oregano. Sauté for another 30 seconds. Add the tomatillos and Roma tomatoes to the onion scraping up any browned bits at the bottom of the pan. Let simmer until the tomatillos tender and darkened. Add a little water if necessary, to keep the mixture from drying up. Add the water or broth. With a submersion blender, blend the tomatillo mixture until smooth. Add the remaining ingredients except for cilantro. Simmer for another 15 minutes. Sprinkle in the chopped cilantro. Serve hot with crushed tortilla chips, diced poblano pepper, or shredded Monterrey jack cheese.