

THE WAY THE COOKIE CRUMBLES



Shrimp Tortilla Soup (adapted from America's Test Kitchen's *Simple Weeknight Favorites* via Pink Parsley)

4 main course servings

4 (6-inch) corn tortillas
1 tablespoon vegetable oil, plus more for spraying the tortillas
salt
1 large onion, diced
4 garlic cloves, minced
1 teaspoon ground cumin
1 teaspoon chili powder
1 chipotle chile in adobo sauce
4 cups low-sodium chicken broth
2 (15-ounce) cans hominy, drained and rinsed
1 (14.5-ounce) can diced tomatoes (preferably fire-roasted)
2 pounds shrimp, peeled, deveined, and tails removed, halved crosswise
¼ cup chopped fresh cilantro
2 tablespoons fresh lime juice

1. Heat the oven to 425 degrees. Spray the tortilla strips with oil (or nonstick spray) and season with salt. Halve and cut crosswise into ¼-inch strips. Arrange in a single layer on a baking sheet and cook until deep-golden brown and crispy, 10 to 12 minutes, tossing halfway through.

2. Meanwhile, heat the remaining 1 tablespoon of oil in a large pot or Dutch oven over medium-high heat. Add the onion and cook until softened, about 4 minutes. Add the garlic, cumin, chili powder, and chipotle chile; cook, stirring constantly, until fragrant, about 1 minute. Add the broth, hominy, and tomatoes. Increase the heat to medium-high and bring to a simmer, then reduce the heat to medium-low; cover and simmer for 15 minutes.

3. Puree the soup, either with an immersion blender or by transferring it in batches to a standup blender. Add the shrimp and cook, stirring occasionally, until they are just cooked through and opaque, about 3 minutes. Remove from heat and stir in the cilantro and lime juice. Serve immediately, topping each portion with tortilla strips.