



Chipotle Beef & Vegetable Soup

8 oz Tomatoes
16 oz Baby Corn
4 cups Beef Stock
1 Carrot, thinly sliced
1 Onion, chopped
2 small Potatoes, diced
1/4 Cabbage, thinly sliced
1/4 tsp Cumin
1/4 tsp (or to taste) Iguana Smoky Chipotle Pepper Sauce
1/4 tsp Paprika
8 oz Cooked Beef, cubed
3-4 tsp chopped fresh Cilantro
Hot Salsa, to serve

Pour boiling water over tomatoes, let stand for 30 seconds, then peel skins and chop.

Place the stock in a pan with the tomatoes, carrot, onion, potatoes and cabbage. Bring to a boil, then reduce heat and simmer for 10-15 minutes, or until the vegetables are tender. Add the corn, Iguana Smoky Chipotle Pepper Sauce, cumin, paprika and beef. Bring back to a boil over medium heat.

Ladle into soup bowls and serve sprinkled with fresh cilantro. Serve with a side of salsa for those who want to add it to their soup.