

SOPA ROSA MEXICANO

Mexican Beet Soup

1 large roasted beet (or 2 or 3 small ones)
½ white or red onion cut into quarters
2 cups of cabbage
1 celery stick
½ serrano chile with or without seeds (if you do not want it spicy)
4 cups of chicken broth
3 tablespoons of butter
1 tablespoon lime juice
Salt and Black Pepper to taste
Fried or Baked Tortilla strips and cream to garnish



Place the butter in a sauté pan. Melt and add onion, celery and cabbage. Cook for 5 to 7 minutes or until caramelization is created. Add the chicken broth and bring to a simmer for 10 minutes. Place all of the ingredients with the beets, serrano chile, lime juice, salt and pepper, and blend until smooth. Serve cold or hot. Add the tortilla strips and cream for garnish.

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