



PREP TIME

20min



COOK

TIME

60min



SERVES

4

FEATURING



LAKSA- INSPIRED TOSTITOS® TORTILLA SOUP

INGREDIENTS

- [title]Laksa Broth Ingredients
- **3 tbsp** avocado oil
- **1 tbsp** garlic, chopped
- **1 tbsp** ginger, microplane grated
- **8 cups** kaffir lime leaves
- **1 1/2 cups** Burmese laksa paste
- **2 tbsp** palm sugar or light brown sugar
- **3 cups** full-fat coconut milk
- **6 cups** chicken broth, unsalted
- **1 tbsp** fish sauce
- **2 tbsp** lime Juice, fresh
- [title]Tortilla Soup Ingredients
- **4 cups** TOSTITOS® Hint of Guacamole
- **1/4 cup** TOSTITOS® Restaurant Style Salsa
- **1 qt** laksa broth
- **2 cups** crispy fried chicken tenders, cut in 1/2-inch cubes
- **2** small avocados, diced
- **1/4 cup** sambal, sriracha your favorite Asian hot sauce
- **2 tsp** chopped cilantro
- **2 tsp** sliced green onion

HOW TO MAKE

DIRECTIONS

- [title]Laksa Broth Instructions
- In a sauce pot, heat the oil over medium heat, then add the garlic, ginger and lime leaves and cook until they begin to brown. Stir in the Laksa paste and palm sugar and continue to cook, stirring frequently for 5 minutes.
- Add the coconut milk and chicken broth to the pot and bring to a boil, then lower the heat to a simmer and cook for one hour. Strain the mixture, then stir in the fish sauce and lime juice.
- Can be refrigerated for up to 2 weeks.
- [title]Tortilla Soup Instructions

- In broad-rimmed bowls, arrange the TOSTITOS® Hint of Guacamole flavored chips in a pile in the center and add the chicken cubes and diced avocado around the edges.
- Ladle one cup of the broth over the chips.
- Mix the hot sauce and TOSTITOS® Restaurant Style Salsa together and drizzle around the soup. Top with cilantro and green onions, and serve immediately.