



## **Tortilla Soup**

This soup is perfect for a weeknight—it's ready in about half an hour.

- 2 Tbs. canola oil
- 1 large onion, chopped
- 1 small zucchini, sliced ½ inch thick
- 1 clove garlic, minced or pressed
- 4 cups vegetable broth
- 1 14-oz. can black soybeans, drained and rinsed
- 1 14-oz. can diced tomatoes, undrained
- 2 Tbs. lime juice

Tortilla chips for topping

1. Heat canola oil in large saucepan. Sauté onion until translucent. Stir in zucchini slices; cook for about 2 minutes. Add garlic, broth, soybeans, and tomatoes. Cook until zucchini is soft.
2. Remove from heat; stir in lime juice. Ladle into soup bowls and top with crushed tortilla chips. Serves 4.