

Alaska Snow Crab Tortilla Soup



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

Alaska Snow Crab:

2 lbs. Alaska Snow Crab
2 Tbsp. canola or olive oil
8 oz. onion, chopped
1 whole jalapeño, minced
2 cloves garlic, minced
10 oz. red bell pepper, finely chopped
8 oz. tomato, chopped
12 oz. corn, cooked
8 cups water or low salt chicken broth
7 oz. green chiles, diced
2 Tbsp. chile powder, dried
1 Tbsp. oregano
1 Tbsp. salt

Corn Tortillas:

2 corn tortillas, cut in ¼ inch strips
Canola or olive oil spray, as needed
1 tsp. oregano

Assembly:

½ cup lime juice, fresh
1 avocado, cut into ¾ inch cubes

Description:

1. **Soup:** Heat oil in 6-quart saucepan. Add onions, jalapeño, garlic, bell pepper, tomato and corn. Sauté until softened, about 5-8 minutes. Add water, diced chiles, chile powder, oregano and salt. Simmer about 30 minutes.
2. **Corn Tortillas:** Place corn tortilla strips on baking sheet. Spray lightly with oil spray; sprinkle with oregano. Bake for 12-15 minutes at 350°F until crisp.
3. **Assembly:** Stir fresh lime juice into soup. Place crab pieces in hot soup. Simmer 1-2 minutes. Place in serving bowls. Garnish with avocado cubes and tortilla strips.

NOTE: Adjust spiciness with addition of more chile powder or a spicier chile powder, Ancho chile powder for example.