

## Alaska Snow Crab Tortilla Soup



**Preparation Time:** 30 minutes

**Cook Time:** 45 minutes

**Servings:** 4

### **Ingredients:**

2 Tablespoons canola or olive oil  
1 small onion, chopped  
1 small jalapeño pepper, seeded, if desired, and chopped  
1 red bell pepper, seeded and finely chopped  
1 garlic clove, minced  
1 medium tomato, chopped  
6 oz. fresh or frozen corn kernels, cooked  
1 quart water or low-sodium chicken broth  
1 can (4 oz.) diced green chiles  
1/2 to 1 Tablespoon chili powder, to taste  
1 Tablespoon dried oregano, divided  
1 to 1-1/2 teaspoons salt, to taste  
8 Alaska Snow Crab clusters, frozen (about 3 lbs.)  
2 corn tortillas, cut in 1/4-inch strips  
Canola or olive oil spray, as needed  
Juice of a lime  
1/2 avocado, pitted, peeled and sliced

### **Description:**

Heat oil in a large saucepot. Stir in onions, jalapeño, bell pepper, garlic and tomato. Sauté until vegetables are softened, about 5 minutes. Add corn, water, green chiles, chili powder, 1 teaspoon oregano, and salt. Simmer 20 to 25 minutes, until onions are translucent.

While soup is simmering, rinse Alaska Snow Crab clusters under cold running water to remove any ice glaze. Crack legs and claws, remove crabmeat from shells; reserve crab.

Heat oven to 350°F. Place tortilla strips on a small baking sheet. Lightly spray strips with cooking spray; sprinkle on remaining oregano. Bake for 10 to 12 minutes, until crisp.

Stir fresh lime juice and crabmeat into soup; simmer an additional 1 to 2 minutes, until crabmeat is heated through. Divide soup among 4 large bowls. Garnish each bowl with avocado and tortilla strips.