

# Chilapachole (Spicy Tomato Crab Soup)



## INGREDIENTS

1/2	Pound	<u>Jumbo Crab Sensations®</u>
2	Tablespoons	Olive Oil
1	Each	Onion, Peeled, Quartered
1	Each	Tomato, Quartered
3	Each	Serrano Chilis, Seeded, Halved
1	Each	Red Bell Pepper, Seeded, Quartered
2	Each	Garlic, Cloves, Fresh
1	Pint	Vegetable Stock
To	Taste	Salt & Pepper
4	Each	Lime, Fresh, Wedges
4	Each	Cilantro Sprigs, Fresh

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#), [Soup & Salad](#)

An easy-to-make, healthy soup with the added flavor of Jumbo Crab Sensations® will add spice to your menu and help set your eatery apart from unimaginative competition.

## DIRECTIONS

1. Heat a 2 quart nonstick saucepan over medium high heat.
2. Add the olive oil and then add the onions, tomatoes, chilis and peppers. Cook for 3 minutes and add the garlic until all of the veggies are browned.
3. Blend all of the veggies in a blender and add back to the pot with the veggie stock. Bring to a simmer and then add the Jumbo Crab Sensations®. Season with salt and pepper.
4. Garnish each portion with a lime wedge and cilantro sprig