



Total Time
60 MIN.

Serving Size
250 ML

Difficulty
EASY

Yields
6

INGREDIENTS	WEIGHT	MEASURE
Vegetable oil	2 tbsp	30 mL
Large onion, chopped	1 cup	250 mL
Garlic, peeled crushed	2 cloves	2 cloves
Cumin	1 tsp	5 mL
Oregano	1/2 tsp	2 mL
Black pepper	1/2 tsp	2 mL
Cooked pulled pork	3 cups	750 mL
Green chilli peppers, canned and diced (or 2 fresh green chili's seeded and diced)	8 oz	227 g
Kernel corn, frozen or canned (drained)	2 cups	500 mL
Campbell's® Mexican Tortilla Concentrated Soup Base	2 1/2 cup	600 mL
Water	2 1/2 cup	600 mL
*Hominy beans, canned, drained	15 oz	425 g
Chopped cilantro	1/2 cup	125 mL
Lime wedge (garnish)	1	1

INSTRUCTIONS

1. Heat vegetable oil in a soup pot over medium-high heat until oil is hot but not smoking. Add onions and sauté until translucent.
2. Add garlic and spices and cook another two minutes.
3. Add cooked pulled pork, green chili, and kernel corn and creamed corn. Cook another two minutes.
4. Add in **Campbell's® Mexican Tortilla Concentrated Soup Base**, water, and canned pinto beans
5. Simmer, covered, about 30 minutes.
6. Gently stir in cilantro and serve.

Garnish: Serve with Lime wedge on the side for garnish.

*Substitute pinto beans if hominy beans not available.