

# Southwest Blue Rapax Soup

Roughly 1 Gallon

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## Ingredients

- 1 Yellow Onion Medium Diced
- 1 Bell Pepper Medium Diced
- 4 Garlic Cloves Minced
- 1 small can Fire Roasted Red Peppers Sliced Thin
- 2 Fresh Corn on Cob Cut off the Cob
- 1 small can Black Beans
- 3 QT Chicken or Vegetable Stock  $\frac{1}{2}$
- 1lb Blue Rapax Diced
- 1 Bay Leaf
- 1 tbsp Dried Oregano
- 2 tbsp Ground Cumin
- 2 tbsp Ground Coriander
- 2 tsp Chili Powder
- 4 tbsp Cilantro Minced
- 3 Corn Tortillas Sliced Very Thin & Deep-Fried To Taste
- Salt & Pepper

## Instructions

1. In a large pot, lightly cook the onions, peppers, garlic, and spices in a little bit of olive oil. When aromatic, add the red peppers, corn, beans, & stock of your choice.
2. Let the stock & vegetables simmer for about 5 minutes. Add the diced catfish & simmer for another 5-10 minutes. Season to taste. Top each portion with crispy fried corn tortilla strips & cilantro.