



Caldo de Tofu (Tofu Soup)

INGREDIENTS

- 1 tablespoon of vegetable oil
- 1 medium yellow onion, thinly sliced
- 3 cloves of garlic, minced
- 2 carrots, sliced
- 3 ribs of celery, sliced
- 1 large zucchini, diced
- 2 ears of corn, cut into thirds
- 1 (16-ounce) package of extra firm tofu, diced
- 1 cup uncooked medium grain white rice
- 6 cups of water
- 3 tablespoons Knorr® Selects Vegetable Granulated Bouillon
- Minced cilantro for garnish

INSTRUCTIONS

1. In a large pot (with a lid) over medium heat, add the oil, onion, garlic, carrots, celery, and zucchini, and sauté for 3 to 5 minutes, stirring frequently, or until vegetables are tender.
2. Add the corn, tofu, rice, water and Knorr® Selects Vegetable Granulated Bouillon.
3. Bring to a boil, cover, and lower heat to a simmer.
4. Allow to simmer for 40 minutes.
5. Garnish with minced cilantro.