

## Sopa Seca Caliente

*Serves 2 Large Portions or Cut in half for 4.*

*I used a smaller squash and this was HOT. Use more or less to desired hot-ness. On a hot-ness scale of Rosie O'Donnell to George Clooney, this was about an Ashton Kutcher)*

1 Spaghetti Squash  
1 Tbsp High Heat Oil  
1/2 Medium Onion, sliced thin  
2 Cloves Garlic, minced  
2 Chipotle Peppers in Adobo Sauce, minced  
1 tsp Chili Powder  
15oz Can Organic Tomato Sauce  
1/2 C Imagine No-Chicken broth  
Vegan White Cheese  
Cilantro Lime Crème (recipe follows)

Preheat oven to 350°. Cut spaghetti squash in half lengthwise and use a spoon to scoop out seeds. Place cut side down on a baking sheet with a thin layer of water (1/4-1/2 C) on the bottom of the pan. Bake for 40 minutes. Remove from oven and allow to cool slightly while you prepare the rest.

Heat oil in skillet over medium heat and add onion and garlic. Cook until onion is translucent, careful not to burn garlic. Add chipotles and chili powder and combine. Add sauce and broth and season with salt & pepper if desired. Use a spoon to scoop out squash in strands from the rind into the skillet. Turn heat up a little and cook until most of the liquidy part has been absorbed and the texture is more like noodles & sauce than soup. When this happens, spoon mixture back into the squash rinds (or not, if you'd rather 'casserole-it'. hint: layer tortilla chips down first!)

Top with sliced vegan cheese and bake again for about another 20 minutes until cheese has melted and sopa seca is heated through. Top with (or serve alongside) Cilantro Lime Crème.

### Cilantro Lime Crème

1/2 C Vegan Sour Cream  
1/2 Lime, zested  
1 Lime, Juiced  
1/4 Red Onion, minced  
1 tsp Tamari, Shoyu or Braggs Liquid Aminos  
1/2 C Cilantro, chopped  
S&P to taste

Blend all in food processor or blender.