

Chicken, Corn And Lime Soup

Servings: 6

Source: Bon Appetit, March 2000

Ingredients

- 1½ teaspoons Vegetable Oil
- 1½ cups Onion, Finely Chopped
- 3 Garlic Cloves, Minced
- 5 cups Canned Chicken Broth
- 1 can Diced Tomatoes In Juice
- 2 cups Frozen Corn Kernels
- 4 teaspoons Serrano Or Jalapeno Chilies Minced And Seeded
- 1¼ teaspoons Ground Cumin
- 3 Skinless Boneless Chicken Thighs, fat trimmed, meat thinly sliced
- 6 Fresh Cilantro, Chopped
- 2 Fresh Lime Juice

Method

Heat oil in heavy large pot over medium heat. Add onion and garlic and saute until onion is tender, about 8 minutes. Add broth, tomatoes with juices, corn, chilies and cumin and bring to boil. Reduce heat and simmer until corn is tender and flavors blend, about 7 minutes. Add chicken and simmer until chicken is cooked through, about 3 minutes. Stir in 4 tbsp cilantro and lime juice. Season soup to taste with salt and pepper.

Ladle soup into bowls. Sprinkle with remaining 2 tablespoons cilantro.