Lime Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tsp cumin - 1/2 tsp salt - pinch paprika - 1/4 tsp black pepper - 1/4 tsp onion powder - 1/4 tsp cayenne pepper - 1/4 tsp dried oregano - 1/4 tsp dried thyme - 1 tbs vegetable oil - 1 chopped white onion - 1 tbs minced garlic - 1 can diced tomatoes - 1 tbs minced serrano chiles - 4 C vegetable stock - juice of two limes - 1/4 C fresh cilantro - sour cream - tortillas

Instructions

1. In a large pot, gently fry onion, garlic, and chiles until softened. 2. Add can of diced tomatoes. Puree with hand blender until smooth. 3. Add stock, lime juice and seasonings. 4. Bring to boil, reduce heat and simmer 30-45min (you may have to add water to maintain level). 5. Adjust seasoning as needed. 6. Add half of chopped cilantro and simmer an additional 5min. 7. Serve with remainder cilantro, sour cream and tortillas as garnish.