

Sopa De Lima Mexican Lime Soup

Oscar · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Hot or cold outside this sopa de lima Mexican lime soup is light and refreshing I first enjoyed this dish while sitting oceanside in Mexico It goes great with a margarita or beer and a side of chips and salsa Use whatever chiles you want hot or mild depending on the amount of heat you enjoy Serve in bowls with crushed tortilla chips or strips on top

Ingredients

- - 9 cups chicken broth - 5 skinless
- boneless chicken breasts - 1 large red onion
- quartered - 5 cloves garlic
- chopped - 2 teaspoons dried oregano - 1 teaspoon salt - 1 teaspoon ground black pepper - ½ teaspoon dried thyme - 1 tablespoon vegetable oil - 4 green onions
- chopped - 1 large green chile pepper
- seeded and chopped - 2 large tomatoes
- peeled and chopped - 6 limes
- juiced - ½ lime - ½ cup chopped fresh cilantro - tortilla chips
- for serving

Instructions

1. Bring chicken broth
2. chicken breasts
3. red onion
4. garlic
5. oregano
6. salt
7. black pepper
8. and thyme to a boil in a large pot. Reduce heat to medium-low; simmer until chicken no longer pink in the center and juices run clear
9. 15 to 20 minutes. An instant-read thermometer inserted into centers should read at least 165 degrees F (74 degrees C). Transfer chicken to a cutting board; shred into bite-sized strips and return to simmering soup. Heat oil in a skillet over medium heat. Add green onions and chile pepper; cook until tender
10. about 5 minutes. Stir in tomatoes; continue cooking until soft
11. about 5 minutes more. Add to soup; season with the salt. Return soup to a simmer. Add lime juice and 1/2 a lime; cook 10 minutes more. Remove the pot from heat; remove and discard 1/2 lime. Stir in cilantro and top with tortilla chips to serve.