



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Cilantro

Cilantro Lime Soup

Ingredients:

½ bunch fresh cilantro, chopped
1 bunch cilantro tied with butchers twine
¼ cup fresh lime juice
1 poblano pepper, seeded and roughly chopped
1 tablespoon canola oil
¾ cup onion, finely diced
¾ cup tomatoes, minced
½ tablespoon garlic, minced
1 teaspoon oregano
½ tablespoon chili powder
½ tablespoon salt
1 whole chicken cut into 8 pieces
2 quarts reserved chicken broth
½ teaspoon chicken base
7 ounces white hominy, drained
Sour cream (optional)

Directions:

Fill a large pot with 2 ½ quarts water then add the chicken base. Remove the skin from the chicken discarding the skin and adding the chicken to the water. Cook the chicken over medium heat for approximately 1 hour. Remove the chicken and let cool. Debone the chicken and pull meat into small pieces. Reserve broth.

Heat the canola oil in a pot over medium heat. Add onion cooking until translucent, about 5 minutes. Add garlic and cook another minute until fragrant. Add tomato, oregano, chili powder, salt and poblano pepper. Cook for 5 minutes. Add chicken, reserved broth, additional chicken base, hominy, and string tied cilantro bunch. Let simmer for 30 minutes then discard the cilantro. Remove from heat. Add chopped cilantro and lime juice. Add salt to taste.