



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cilantro**

Cilantro Lime Soup

Ingredients:

2 bunches cilantro

2 quarts water

1 whole chicken cut into 8 pieces

15 oz hominy, drained 1 roasted poblano pepper, seeded and roughly chopped

3/4 cup onion, segmented

3/4 cup tomatoes, roughly chopped

1/4 cup fresh lime juice

1/2 Tbs garlic, minced

1/2 Tbs chili powder

1 tsp oregano

salt and pepper to taste

sour cream (optional)

Directions:

Fill a large pot with 2 quarts water then add the chicken broth and chicken pieces, bringing it to a low boil. Cook until chicken is just cooked through. Skim the fat that has risen to the top. Remove the chicken and set it aside to cool.

Add the onion, garlic, tomato, oregano, chili powder, salt, and poblano pepper. Tie one of the bunches of cilantro with butchers twine. Toss it into the soup. Let the soup simmer for 20 minutes then discard the cilantro. Add the chopped cilantro, lime juice and salt to taste. Debone and shred the chicken. Add it to the soup. Serve into individual bowls and top with sour cream.