

SPICY TOMATO SOUP

SOURCE: BEST OF MARTHA STEWART LIVING: WHAT TO HAVE FOR DINNER

Prep /Cooking Time: 45 minutes

INGREDIENTS:

1 TBS olive oil
1 medium red onion (about 8 oz), chopped into 1/2" dice
1 medium garlic clove
1 tsp salt
1/8 tsp freshly ground pepper
1/4 C cilantro stems, cut into 1/2" lengths
1/2 jalapeño pepper, seeded/finely diced
1 28-oz can plum tomatoes
2 C water
1 TBS fresh lime juice
1/4 C sour cream

DIRECTIONS:

In deep saucepan, heat oil over medium-low heat - add onions & garlic - sauté till onions are soft & translucent (about 5-7 minutes) - add salt, pepper, cilantro stems & jalapeño. Strain tomatoes & add juice to saucepan. Seed tomatoes & chop coarsely - add to saucepan. Add 2 C water & stir to combine - simmer about 30 minutes - add lime juice & adjust seasoning with salt & pepper. Divide among 4 bowls & serve with a dollop of sour cream.

Serves: 4