



Make it a meal

- + Skewers of **chilled cooked shrimp** (or grilled shrimp)
- + **Thick tortillas**

Mexican tomatillo avocado soup

SERVES 6 | 45 MINUTES

This tart twist on the country's classic shrimp cocktail uses tomatillos in place of tomatoes.

1 1/4 lbs. tomatillos, husked and rinsed
1 white onion, finely chopped
2 1/2 cups chicken broth
1 garlic clove, minced
3/4 English cucumber, peeled, seeded, and finely chopped
About 2 tbsp. lime juice
About 2 tsp. green hot sauce
1 1/2 tsp. minced fresh oregano leaves
1 avocado, chopped
3 tbsp. chopped cilantro

1. **Chop** tomatillos coarsely. Purée half each of tomatillos, onion, and broth in a blender with garlic. Rub through a fine strainer into a stainless steel bowl; discard contents of strainer. Finely chop remaining tomatillos. Add remaining tomatillos, onion, and broth; cucumber; 2 tbsp. lime juice; 2 tsp. hot sauce; and the oregano to bowl and stir.
2. **Nest** bowl in ice water; stir often until cold, 15 minutes. Add avocado and cilantro and, if you like, more lime juice and hot sauce.

PER 1-CUP SERVING 111 CAL., 52% (58 CAL.) FROM FAT, 3.8 G PROTEIN; 6.5 G FAT [1.1 G SAT.]; 12 G CARBO (4.2 G FIBER), 58 MG SODIUM; 10 MG CHOL. ■