



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.

- 1¼ lbs. tomatillos, husked and rinsed
- 1 white onion, finely chopped
- 2½ cups chicken broth
- 1 garlic clove, minced
- ¾ English cucumber, peeled, seeded, and finely chopped
- About 2 tbsp. lime juice
- About 2 tsp. green hot sauce
- 1½ 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, (1.3 G SAT.), 12 G CARBO. (4.2 G FIBER), 58 MG SODIUM, 10 MG CHOL. ■