

# Sopa De Lima (Mexican Lime Soup)

Yield: 8 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-chicken-lime-soup>

## Ingredients:

- 9 cups chicken broth
- 5 skinless boneless chicken breast halves skinless, boneless chicken breast halves
- 1 red onion large, quartered
- 5 cloves garlic chopped
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon dried thyme
- 1 tablespoon vegetable oil
- 4 green onions chopped
- 1 chile pepper large green, seeded and chopped
- 2 tomatoes large, peeled and chopped
- 6 limes juiced
- 1/2 lime
- 1/2 cup chopped fresh cilantro
- tortilla chips for topping

## Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 19 grams
3. Fat: 6 grams
4. Fiber: 4 grams
5. Protein: 8 grams
6. Sodium: 410 milligrams
7. Sugar: 3 grams

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