**Ranchero** *soup*

 P or M yields 8 servings

*When teaching a class on Passover cooking at the Ritz Carlton in Cancun one year, I wanted to create a Southwestern soup that did not contain beans. This keeper, with its egg-drop soup effect, is so simple and is brightened with a pop of chilies, lime juice, and silky avocado.*

**1 tablespoon vegetable oil**

**1 onion,** *peeled,**cut into ¼-inch dice*

**4 cloves fresh garlic,** *finely chopped*

**1** *(28-ounce)* **can diced tomatoes** *or* **whole peeled tomatoes,** *with their liquid*

**4 cups chicken stock** *or* **vegetable stock**

**2 large eggs**

**½ jalapeño,** *minced*

**1 avocado,** *peeled, pitted, cut into tiny cubes*

**2 scallions,** *green part only, thinly sliced on the diagonal*

**¼ cup loosely packed cilantro leaves,** *roughly chopped*

**juice of ½ lime**

**additional limes,** *cut into wedges, for garnish*

In a large soup pot, heat the oil over medium heat. Add the onion; cook until translucent, 5-6 minutes; do not allow it to brown. If it begins to brown, lower the heat. Add the garlic; cook for additional 3-4 minutes, until garlic is shiny.

Add the tomatoes with their liquid. If they are whole, use your hand to squeeze and burst them. Add the stock. Simmer, uncovered, over low heat, for 30 minutes.

In a small bowl, whisk the eggs. Whisk the soup and while whisking, slowly drizzle in the eggs, whisking all the time. Simmer for 4 minutes. Ladle into bowls.

In a small bowl, stir together the jalapeño, avocado, scallions, cilantro, and lime juice. Top each bowl with a spoonful of this garnish. Serve a lime wedge with each bowl.