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# Chilled Tomato Soup with Cilantro-Yogurt Swirl

**Prep Time:** 20 mins

**Cook Time:** 2 mins

**Rest Time:** 1 h

**Total Time:** 1 h 22 mins

## Ingredients

- 2 teaspoon cumin, ground
- 2 pounds tomato(es), ripe, coarsely chopped (about 5 cups)
- 1/2 cup(s) onion(s), red, chopped
- 2 tablespoon cilantro, fresh, chopped
- 2 teaspoon pepper(s), chipotle chiles, in adobo sauce, chopped
- 1 cup(s) corn, kernels, fresh, (from about 2 ears)
- 1 cup(s) water, iced
- 2 tablespoon lime juice, or to taste
- 1 teaspoon salt, Kosher, or to taste
- 1 cup(s) yogurt, low-fat plain
- 1/4 cup(s) cilantro, fresh, chopped

## Preparation

### To prepare soup:

1. Toast cumin in a small skillet over low heat, stirring, until just fragrant, 1 to 2 minutes.
  
2. Combine tomatoes, onion, 2 tablespoons cilantro and chipotle in a blender or food processor. Puree until smooth. Transfer to a large bowl. Add the toasted cumin, corn, ice water, lime juice and salt; stir to combine. Refrigerate until chilled, about 1 hour or until ready to serve.

### To prepare cilantro yogurt:

3. Puree yogurt and the remaining 1/4 cup cilantro in a blender or food processor until smooth. Refrigerate until ready to serve (it will thicken slightly as it stands).
  
4. To serve, divide the soup among 4 bowls and garnish each with a generous swirl of cilantro yogurt.