Ingredients

* 2 TSP canola oil
* 2 onions, diced
* 3 jalapeno peppers, seeded and diced
* 1 large knob ginger, minced
* kale stems, chopped (OPTIONAL)
* 4 cloves garlic, minced
* 4 bags frozen corn
* 3 cups vegetable stock
* 6 cups water
* 4 limes, zested and juiced
* 1 bunch cilantro, chopped
* salt and pepper to taste

Procedure

1. Add oil to a large pot on medium heat. Add the onion and cook for 5 minutes.
2. Add the jalapeno, ginger, and kale stems (OPTIONAL) and cook another 5 minutes, then add the garlic, corn, and lime zest and continue cooking for 5 more minutes.
3. Pour in stock and water, bring to boil, and reduce to a simmer. Cook for at least 10 minutes.
4. Using an immersion blender, blend the soup to your desired thickness. Add fresh squeezed lime juice. Taste, season with salt and pepper, stir, and taste.
5. Top with chopped cilantro when serving.