

Poblano Chile Soup

Serves: 4 - 6

Ingredients:

4 large poblano chilies
3-4 medium Yukon Gold potatoes
2 tbsp. butter
1 cup diced onion
4 garlic cloves, minced
1 tsp. salt, or more, to taste
black pepper, to taste
1 qt. chicken stock or bone broth
2 tbsp. cilantro, finely chopped

Method:

1. Char poblano chilies evenly over gas flame, or under broiler. Place in paper bag or wrap in towel. Let sit for at least 10 minutes and peel skins off. Slice poblanos to remove seeds and stem. Dice and set aside.
2. Peel and cube potatoes. Add to pot of water and set over high heat. When pot comes to a boil, turn heat to medium and cook until fork tender. Drain, mash, and set aside.
3. Cook onions in a large skillet in butter over medium heat. Add garlic and cook until aromatic. Remove from heat and set aside.
4. Bring stock or broth to a simmer and add poblanos, potatoes and onion/garlic mixture. Stir to combine, add salt and pepper to taste, and simmer for just a minute.
5. Using an immersion blender, or a regular blender, process soup until well incorporated. **DO NOT OVER PROCESS SOUP OR SOUP WILL BECOME SLIMEY!**
6. Pour back into the pot and heat until desired temperature has been met. Serve with optional salsa, toasted pumpkin seeds or a swirl of Greek yogurt. Garnish with a sprig of cilantro. Soup delicious hot or cold!