

chattavore

GREEN CHILE & CORN CHOWDER

Prep time: 15 minutes

Cook time: 25 minutes

Serves 4-6

- 2 large poblano peppers
 - 2 large cubanelle peppers
 - 2 tablespoons unsalted butter
 - 1 medium onion, diced
 - 1 large jalapeño, seeded and diced
 - 4 cups frozen corn
 - 1 32-ounce container low-sodium chicken broth
 - 1/2 cup heavy cream
 - salt and pepper, to taste
 - sour cream and shredded monterey or pepper Jack cheese, for serving (optional)
1. Position an oven rack at the highest setting and preheat the broiler. Cut the poblano and cubanelle peppers in half and remove the seeds and stems. Place skin-up on a broiler pan or a baking sheet. Place the pan under the broiler. Broil until the skin is blackened.
 2. Remove the peppers from the oven and turn off the oven. Place the blackened peppers into a bowl and cover with plastic wrap for 15 minutes. Remove from the bowl and remove the blackened skin from the peppers. Dice the peppers and set aside.
 3. While the peppers are under the broiler, melt the butter in a 6-8 quart Dutch oven over medium heat. Add the onions and cook until they begin to turn translucent. Add the jalapeño. Cook until softened.
 4. Add 2 cups of the corn to the pot along with the chicken stock. Heat until boiling. Reduce heat and simmer for about 10 minutes. Turn off the heat and use an immersion blender or a regular blender to puree the soup until smooth.
 5. If you are using a regular blender to puree the soup, return the soup to the pot. Add the remaining 2 cups of corn, the cream, and the reserved peppers. Cook over medium heat until heated through. Salt and pepper to taste and serve with sour cream and/or cheese if desired.

Notes

This soup is great for freezing!