

Creamy Roasted Poblano Corn Soup

Ingredients

- 2 Poblano Peppers (or 3 small)
- 1 t Olive Oil
- 4 clv Garlic (minced)
- 1 Onion (diced)
- 3 1/2 c Corn (or 2 cans, drained)
- 1 t Smoked Paprika
- 1 t Salt
- 1 t Black Pepper
- 1/2 t Cumin
- 2 c Chicken Broth
- 1 c Milk
- 1 Lime (juiced)

Instructions

- 1.Heat oven to 425Â°. Place poblanos on a baking sheet and roast, turning occasionally, until outsides are charred and blistered on all sides, about 20 minutes.
- 2.Remove from the oven and place in a bowl. Cover with foil and let rest for 10 minutes. This will make the skin easier to remove. Once cool, carefully peel skin from peppers. Remove stems and seeds and discard them. Dice the peppers.
- 3.In a large pot, heat oil over medium heat. Add onion and garlic and cook, stirring, until soft, 5-10 minutes.
- 4.Add diced poblanos, corn, paprika, cumin, salt, pepper and broth. Stir to combine. Cover and simmer 20-30 minutes. Remove from heat and allow to cool slightly. Blend the soup until smooth

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using an immersion blender.

5. Stir in the milk and lime juice. Gently reheat on low heat stirring, but don't bring to a full boil. Serve soup with cheese, cilantro, lime, jalapeño, avocado, or other garnishes of your choice.