

Chile and Cheese Soup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	cups	tomatoes - seeded and quartered
1	tablespoon	canola oil
2	teaspoons	butter
2	cups	onion - minced
2	teaspoons	garlic - minced
4	cups	corn kernels
2	teaspoons	salt
1/2	teaspoon	freshly ground black pepper
4	cups	chicken broth
2		poblano pepper - roasted, peeled, seeded and cut into strips
1/2	cup	milk
1/2	cup	heavy cream
5	ounces	queso manchego (or muenster)

Puree tomatoes.

Heat oil in a soup pot over medium heat. Add the butter and melt it. Add the onion and garlic and saute, stirring occasionally, until the onion is tender and translucent, 8 to 10 minutes. Add the corn and saute until heated through, 5 to 6 minutes.

Add the pureed tomatoes and simmer for 5 minutes. Season with salt and pepper. Add the broth and simmer until the corn is tender and the soup is flavorful, 10 to 12 minutes. Add the poblano strips and simmer about 5 minutes. Add the milk and cream and simmer another 5 minutes.

Remove from heat. Divide cheese evenly among bowls and spoon soup over the cheese and serve.