

# Corn Chowder with Chipotle Chile

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		chipotle chile - dried
1	teaspoon	olive oil
1/2	cup	onion - diced
2	teaspoons	garlic - minced
2	cups	corn - frozen
1/2	teaspoon	chili powder
1/2	teaspoon	cumin
14 1/2	ounces	chicken broth
3/4	cup	evaporated skimmed milk
1/2	cup	diced red bell pepper
1/2	cup	diced green bell pepper
1	tablespoon	cilantro - chopped
1/4	teaspoon	salt

Place chile in small bowl, cover with boiling water. Let stand 5-10 minutes. Remove seeds and chop.

Place oil in large saucepan. saute onions, garlic and chile over med heat until onions are soft. Add corn, chile powder and cumin., saute about 5 minutes.

Add broth, simmer about 10 minutes, stirring. Stir in milk.

Puree soup until smooth. Return soup to saucepan. Add bell peppers, cilantro and salt. Cook over med heat 5 minutes.