

Corn Cilantro Soup

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	unsalted butter
1	teaspoon	olive oil
1	medium	onion - diced
2		garlic clove - minced
1	teaspoon	ground cumin
1		red bell pepper - chopped
1		yellow bell pepper - chopped
1		jalepeno - finely chopped
1		tomato - peeled, seeded and chopped
2	cups	corn kernels
2	cups	unsalted chicken stock
		salt
3	tablespoons	cilantro - chopped

Melt butter and oil in a medium stockpot and saute onion, garlic, and cumin until onion is translucent, about 3 minutes. Stir in bell peppers and jalepeno; cook until they start to soften, about 5 minutes more.

Add tomato, corn and stock; reduce heat and simmer 20 minutes. Salt to taste.

Stir in cilantro just before serving.