

# Cream of Poblano Soup

Amount	Measure	Ingredient - Preparation Method
3	each	Corn Tortilla - 6 in
2	tablespoons	flour
1/2	teaspoon	chili powder
1	teaspoon	cumin
1/2	teaspoon	salt
1/2	teaspoon	black pepper
2	tablespoons	canola oil
1/2	cup	onion - finely diced
1/2	cup	poblano pepper - finely diced
1/2	teaspoon	garlic - minced
2	tablespoons	butter
2	cups	chicken stock
1/2	cup	half and half
1/8	cup	chicken - roasted and chopped
1/2	cup	monterey jack cheese - shredded

Cut corn tortillas into ninths, place in food processor and chop until fine. Add flour, chili powder, cumin, salt and pepper. Blend till consistency of cornmeal.

Place canola oil in stockpot on med-high heat. Add onions, peppers and garlic. Saute until onions are clear. Add butter and let melt. Add tortilla mixture to the pan and mix to form a roux, stirring with a wire whip. Do not let it burn. While stirring, slowly add the chicken stock. Make sure to scrape sides and bottom. Add half and half. Bring to a slow simmer and cook for 7 to 10 minutes. Do not let come to a hard boil. Turn off heat and let cool. Add chicken before serving. Top with cheese, crisp tortilla strips, sour cream and diced poblanos before serving.