

Pepper Picasso Soup

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3		bell pepper (red, yellow or orange) - seeded and chopped
1/4	cup	olive oil
1/2	cup	yellow onion - chopped
1	tablespoon	garlic - chopped
5	cups	water
8	ounces	roasted, peeled green chiles
1	teaspoon	salt
1 1/4	cups	half and half
1/4	teaspoon	paprika
1/4	teaspoon	ground coriander
1/4	teaspoon	black pepper
1/8	teaspoon	cayenne
		Flour Slurry
1	cup	cold water
1/2	cup	flour
		Garnish
1/2	cup	plain yogurt
1		lime - cut into wedges

Saute peppers in a dry, preheated pan over medium heat until the skins start to blacken. Transfer to a heavy bottomed stockpot. Add olive oil, onion, and garlic, and cook until onions turn golden. Add water, followed by remaining soup ingredients. Just as it comes to a boil, reduce heat and simmer for 20 minutes.

Transfer to blender and blend until smooth. Return to pot and heat over low heat.

Mix cold water and flour in a jar, close tightly and shake well. Add to heated soup and cook for 10 minutes on medium heat, or until soup thickens and the flour is cooked.

Garnish each bowl with a dollop of yogurt and a lime wedge.