

RECIPE

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Senior
Fruits/Veg
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Roasted Poblano-Chevre Soup

Ingredients

1 ½ lbs. poblano Chiles
2 tbsp. butter
1 garlic clove chopped
¼ cup fresh cilantro chopped
1 tbsp. fresh mint chopped
1 4 oz. chevre goat cheese
Juice of 1 lime
1 fresh jalapeño chopped
1 ½ cups onion chopped
5 cups chicken stock
¼ cup fresh parsley chopped
¼ cup cream
½ tsp. ground cumin
Salt and pepper to taste

Preparation

Char poblano over gas flame or in broiler until blackened on all sides. Enclose in paper bag. Let stand 10 minutes to steam. Peel, seed, and chop poblanos.

Melt butter in a large pot over medium-high heat. Add onion, garlic, cumin, and chopped jalapeño; sauté until onion is tender, about 5 minutes. Add poblanos and sauté one minute. Add stock and bring to a boil. Reduce heat to medium-low; simmer until chilies are very tender, about 10 minutes. Mix in cilantro, parsley, and mint. Working in batches, puree soup in blender. Return soup to pot. Mix in cream, lime juice, and chevre goat cheese. Season to taste with salt and pepper.