



Creative Juices  
Consulting

## Roasted Poblano Soup

**2 Tbsp butter**  
**5 large poblano peppers**  
**1 medium onion, diced**  
**4 garlic cloves, diced**  
**1 tsp cumin**  
**½ tsp coriander**  
**1 quart low sodium veggie broth**  
**1 large potato, diced**  
**¼ cup chopped fresh cilantro**  
**1 cup crema Mexicana agria (or healthier version with Fage® Greek Yogurt)**  
**½ cup Queso Fresco**  
**Crushed tortilla chips, for garnish**

**Roast the poblanos over an open gas flame until the skins are completely charred. Place in paper bag, close, and allow to cool. Wash off the black skin on the peppers, then remove the stems, veins and seeds. Chop finely.**

**Heat butter in the bottom of a large stock pot. Add onions, garlic, poblanos, cumin, coriander and pepper. Sauté over medium until onions are tender, about 10 minutes.**

**Add the potatoes and the veggie broth. Bring to a boil, reduce heat, and allow to simmer for 30 minutes until flavors blend and potatoes are tender.**

**Puree with an immersion blender. Add Queso Fresco and cilantro. Remove from heat and stir in crema (or Fage® yogurt). Ladle into bowls and top with a handful of crushed tortilla chips.**

**Adapted from a recipe by Mindy Spearman**