

Roasted Poblano Sweet Corn Chowder Recipe



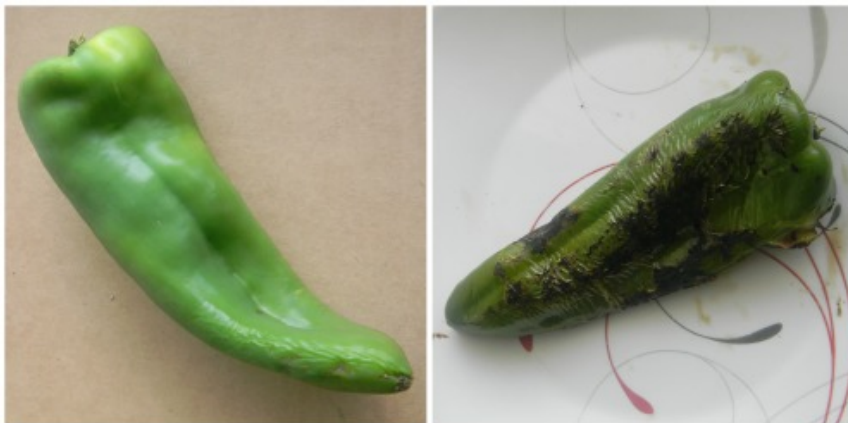
Roasted poblano sweet corn chowder recipe is a rich, creamy delicious sweet – hot soup made with poblano chile, sweet corn, onion, garlic and cheese. Poblano is a mild chili pepper popular in Mexico. When dried it is called ancho chile. I came

to know about this poblano corn chowder after I tasted in Frontera fiesta Rick Bayless restaurant in Chicago airport. It was so creamy and yummy in taste, they served hot. It was very comforting, with the addition of milk and cheese, the soup was so flavorful and great. Try this chowder, you will love it ☐

Check my other soup recipes in my blog.

1. [Parsley Soup](#)
2. [Black Bean Soup](#)
3. [Carrot potato Soup](#)
4. [Cream of Mushroom Soup](#)
5. [Kollu Soup \(Horse Gram Soup\)](#)
6. [Knol Kohl Avarampoo Soup for diabetes](#)
7. [Murugaikeerai Soup](#)

How to make Roasted Poblano Sweet Corn Chowder Recipe



Roasted Poblano Sweet Corn Chowder Recipe



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Prep time

15 mins

Cook time

25 mins

Total time

40 mins

Roasted poblano sweet corn chowder recipe is a rich, creamy delicious sweet – hot soup it tasted just like frontera fiesta Rick Bayless restaurant soup. Serve with tortilla chips.

Author: Gayathri Ramanan

Recipe type: soup

Cuisine: American

Serves: 2

Ingredients

- 1 Large Poblano
- 1 White Onion, Chopped
- 2 Garlic Cloves
- 1 Bay Leaf
- $\frac{1}{2}$ Cup of Corn (Frozen)
- 1 Green Chilly, Chopped (optional)
- $\frac{1}{2}$ Cup of Milk
- $\frac{1}{4}$ Tsp of Roasted Cumin Powder
- Salt and Pepper to taste
- $\frac{1}{4}$ Cup of Cheddar Cheese, Shredded
- Cilantro to garnish
- 2 Tsp of Butter / Olive Oil
- Tortilla Chips to serve

Instructions

1. Roast the poblano chilly over fire. Just make sure they are blackened all over. The best way to peel the skin is to pull off the charred skin. Chop the poblano into fine pieces.
2. Heat the pan with oil / butter, add bay leaf, onion, garlic and green chilly, fry them until it turns golden brown.
3. Add corn, cook for few mins until it get cooked. Add chopped poblano, cumin powder, salt and pepper, fry well for few mins.
4. Add milk and water, cook in a low flame for 10-15 mins until it turns thick. check the salt and transfer this soup to a serving bowl. Remove the bay leaf after cooking.
5. Garnish it with cheddar cheese and cilantro. Serve it with tortilla chips.

Notes

Add any additional vegetables of your choice like potato or mushroom or celery.

Add cream in place of milk for rice taste.

Adding milk and cheese gives yummy taste.

Use vegetable stock or chicken stock to make it more healthy soup.

For a thicker base of soup, blend everything well in a blender and serve.

Sweet Corn Poblano Soup



Tags: [Roasted Poblano Sweet Corn Chowder Recipe](#), [pobalno chowder recipe](#), [sweet corn chowder recipe](#), [rick bayless poblano chowder recipe](#), [frontera fiesta corn poblano chowder recipe](#), [soup recipe ideas](#).

Easy Peanut Butter Cookies Recipe / Eggless Vegan Cookies



Hello Friends, I am back after a break. Hope everyone is doing good ☐

This easy peanut butter cookies recipe is my husband favorite. I often make at home and I really love these cookies.

They are really soft, moist, chewy and it just melts in your mouth with full of peanut butter flavor.

If you are peanut butter lover like me, then you should try this healthy eggless vegan cookie recipe made with no eggs, no butter, brown sugar, oat flour and peanut butter. Serve this warm cookies with glass of milk or tea.



Easy Peanut Butter Cookies Recipe / Eggless Cookies Recipe



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Prep time

15 mins

Cook time

10 mins

Total time

25 mins

Author: Gayathri Ramanan

Recipe type: Cookies

Cuisine: American

Serves: 11

Ingredients

- $\frac{1}{2}$ Cup of Peanut Butter
- $\frac{1}{2}$ Cup of Brown Sugar
- 1 Tsp of Vanilla Extract
- $\frac{1}{3}$ Cup of Oat Flour
- $\frac{1}{2}$ Tsp of Baking Soda
- $\frac{1}{8}$ Tsp of Salt
- 2 Tbsp of Water

Instructions

1. Preheat the oven to 350 F.
2. To a large mixing bowl, add all the ingredients, stir well with a fork to combine.
3. Make a small sized balls out of the dough and flatten it with palms.

4. Dough may crack a bit after you pressed down, its okay
5. Place the parchment paper in the baking tray.
6. Now arrange all the flattened balls in the baking tray.
7. Using fork, make criss cross pattern (Press it horizontally and vertically). Do it same for all the cookies.
8. Place the tray in the oven and bake it for 10 mins or until the cookies are lightly browned on the edges.
9. Take it out and cool it for 5 mins. After 5 minutes, cool down in wire rack and serve it warm or cold with coffee or tea.

Notes

Here I used oat flour..to make oat flour, first fry the oats in a pan, cool it and grind it.

You can use maida (All purpose flour) in place of oat flour.

You can also freeze the cookie dough and bake them whenever needed.

Baking time may vary depends on the size of the cookies.

Check your cookies 2 mins before the mentioned time and bake accordingly.

For variation, you can add some chocolate chips to the batter.

Eggless Peanut Butter Cookies



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Tags: [peanut butter cookies recipe](#), [easy peanut butter cookies](#), [peanut butter oatmeal cookies](#), [soft peanut butter cookies](#), [eggless peanut butter cookies recipe](#), [no egg no butter cookies recipe](#).

Eggless Chocolate Mayo Mug cake with peanut butter frosting- My First Guest Post



Eggless Chocolate Mayo Mug cake with peanut butter frosting is a wonderful and yummy mug cake. It takes only 2 mins, very easy and quick to make cake recipe.. Personally I love

chocolate cakes, I already posted [eggless vegan chocolate cake](#) and [single serving no butter eggless chocolate cake](#) in my blog. Sometimes during nights I crave for sweets and this cake is my choice. This is my first guest post. When maha of mahalovelyhome invited me for guest post I said yes. she is a nice person and a great blogger living in Brazil with her husband and 2 kids. She got a amazing blog with tons of recipes. Please head over to her space too. Thanks Usha for giving me a wonderful opportunity to do a guest post in your space.

Eggless Chocolate Mayo Mug cake with peanut butter frosting-
My First Guest Post



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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Eggless Chocolate Mayo Mug cake with peanut butter frosting is a yummy, soft mug cake that can be done in 2 mins. You can have it for breakfast or in evening .

Author: Gayathri Ramanan

Recipe type: mug cake

Cuisine: American

Serves: 1

Ingredients

- $\frac{1}{4}$ Cup of Maida (All Purpose Flour)
- 1 Tbsp of Unsweetened Cocoa Powder
- 1 Tbsp of Eggless Mayonnaise
- 1 Tsp of Oil
- 3 Tbsp of Sugar
- 2 Tbsp of Water
- $\frac{1}{2}$ Tsp of Baking Powder
- Pinch of Salt

Instructions

1. In a bowl, whisk together the mayonnaise, oil and sugar with a fork.
2. Stir in the water and vanilla.
3. Add cocoa powder, flour, salt and baking powder.
4. Beat the batter until smooth.
5. Microwave the cake for 2 mins until risen and firm. Stop after 1 min for a sec, give a pause, then again microwave it for 1 min.
6. Hot, yummy Eggless Chocolate mayo mug cake.
7. Top it with peanut butter and decorate it with choco chips.

Eggless Chocolate
Mug Cake



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