Roasted Poblano Sweet Corn Chowder Recipe



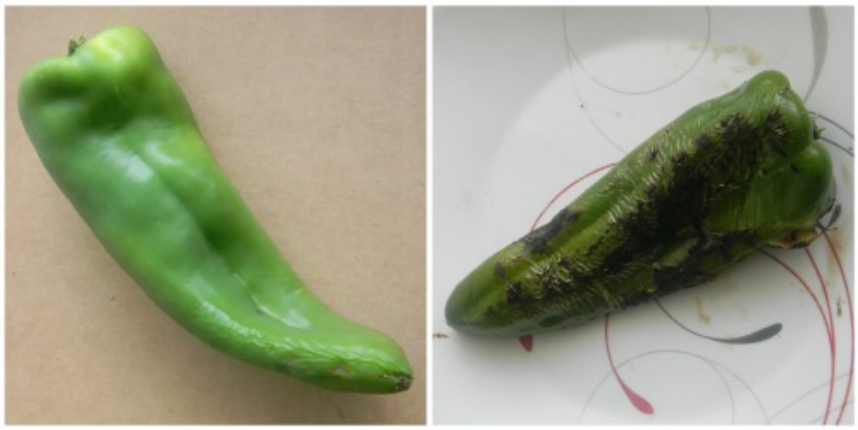
Roasted poblano sweet corn chowder recipe is a rich, creamy delicious sweet – hot soup made with poblano chile, sweet corn, onion, garlic and cheese. Poblano is a mild chili pepper popular in Mexico. When dried it is called ancho chile. I came

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

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2. Black Bean Soup
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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
- ½ Cup of Corn (Frozen)
- 1 Green Chilly, Chopped (optional)
- ½ Cup of Milk
- ¼ Tsp of Roasted Cumin Powder
- Salt and Pepper to taste
- ¼ 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.



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.