

## CHILE POBLANO SOUP

This recipe is from Williams Sonoma *Savoring Mexico* Cookbook. This entire cookbook is packed with delicious recipes.



¼ c butter  
1 t canola oil  
4 poblano chiles, roasted,  
peeled, seeded, and deveined,  
then cut into log, narrow strips  
1 white onion  
3 cloves garlic, chopped  
6 c chicken broth

1 fresh/frozen peas  
sea salt & pepper  
½ c blanched almonds, finely  
ground  
5 T *crema* (sour cream can be  
substituted)



In a large saucepan over medium heat, melt the butter with the oil. Stir in the chiles, onion, and garlic and sauté, stirring, until well softened, about 3 minutes. Add the chicken broth, peas, salt, and pepper, and simmer, uncovered, to blend the flavors, about 10 minutes. Remove from the heat and let cool slightly.

Working in batches, pour the chile mixture into a blender, add the ground almonds, and process until smooth. Taste and adjust the seasoning. Reheat the soup if necessary.

Ladle into warmed bowls and garnish with the *crema*. Serve immediately.

Serves 4-6