



Southwest Corn Chowder

Makes 10 portions

Ingredients:

- 10 cups Corn Kernels, Fire-Roasted
- 1/2 cup Roasted Garlic
- 1 1/4 tsp Cumin, Ground
- 1 1/4 tsp Ancho Chili Powder
- 7 1/2 cups Silk Unsweetened Almondmilk
- 2 1/2 cups Fire-Roasted Red Bell Peppers, small diced
- 2 1/5 cups Fire-Roasted Poblano Peppers, small diced
- 3 3/4 tsp Kosher Salt
- 2 1/2 cups Black Beans, heated
- 1 1/4 ea Avocado, sliced
- 1 1/4 cups Tortilla Strips, Santa Fe
- 1/4 cup Cilantro, Minced

Instructions:

1. In a vitamix, puree 7 cups corn kernels, roasted garlic, cumin, ancho chili powder, and Almondmilk.
2. Add puree to large pot. Add remaining 3 cups of corn kernels, fire-roasted red bell and poblano peppers. Stir to combine.
3. Bring soup to boil. Lower heat to simmer and simmer soup for 15 minutes.
4. Add salt to soup and thoroughly combine.
5. Assemble soup. Each bowl gets:
 - 2 cups hot soup
 - 1/4 cup warmed black beans
 - 3 slices avocado
 - 1/8 cup tortilla strips
 - 1 tsp minced cilantro

Recipe and phot courtesy of Danone