



Bowdoin College
Richardo's Cream of Chile Poblano Soup
(serves 6)

2 T.	Olive Oil
5	Poblano Peppers, medium, chopped,
$\frac{3}{4}$ c.	Onion, chopped
$\frac{3}{4}$ c.	Carrots, chopped
1-2 c.	Potatoes, peeled and chopped (depending on desired consistency)
1 qt.	Vegetable Stock
$\frac{1}{4}$ c.	Half & Half
$\frac{1}{2}$ t.	Salt
$\frac{1}{2}$ t.	Pepper
Dash	Parsley or Cilantro, chopped

1. Saute onions, carrots and peppers in oil over medium heat until softened.
2. Add potatoes and veggie stock. Simmer until potatoes are tender.
3. Puree until smooth.
4. Add cream, salt and pepper and heat gently to 160 degrees.
5. Garnish with parsley or cilantro before serving.