Green Chili and Corn Bisque

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup frozen corn
1 yellow onion
3 cloves of garlic
2 tbs butter
4 cups veggie stock
1/2 cup half and half
3 green chilies
1 5 oz can of roasted green chilies
3 tbs cilantro
2 green onions
1 russet potato
salt and pepper to taste

Instructions

This is a very spicy recipe, so to reduce the heat, simply take the seeds out of the peppers.

Melt the butter in a large dutch oven. Add the onions, chopped peppers, and potato. Saute for about 5 minutes. Add the garlic and saute for about 5 minutes more.

Add the veggie stock and the can of green chilies. Cook until all of the vegetables are soft. If the liquid does not cover the ingredients, add a bit of water. Then, add some of the cilantro (about half) and cool the mixture a bit.

In a blender or a food processor, puree the mixture until smooth. Put it back on the stove and add the corn and the half and half. Bring the soup back to boiling and serve

garnished with the rest of the cilantro and the green onion. I also like to top it with some tortilla chips.