

PrazHym New Mexican Potato Soup

Serves 4

1 large baking potato, peeled and cubed
2 cups Half & Half, or fat free if desired
1 cup corn kernels, fresh or frozen
1 red bell pepper, finely chopped
3 teaspoons minced *HATCH® Select Hot Flame Roasted Green Chiles, diced
1/2 cup chicken broth
1 1/2 teaspoons ground cumin
1/2 teaspoon chili powder
Salt and ground pepper to taste
**Tabasco® to taste
1 cup fresh cilantro, chopped

Combine all ingredients except cilantro in a large pot. Cook on low temperature until the potato is done. Add chopped cilantro, stir and serve with fried Sopaipilla bread, (with honey on the side of course; this is also a New Mexican favorite.)

*HATCH® brand produced and processed in New Mexico.

**The green jalapeño pepper Tabasco® is our favorite; *use sparingly!* Only a couple drops of are needed. The HATCH® Green Chiles can also be quite hot. You can substitute a diced jalapeño pepper for the canned green chiles. Be sure to remove seeds and veins if you want the soup to be mild.