

CHICKEN POBLANO TORTILLA SOUP

(slightly adapted from [Averie Cooks](#))

6 whole tomatillos, husks removed
3 whole poblano peppers
olive oil spray and a little salt
2 tablespoons olive oil
1 medium shallot, diced small
6 cups low or no-salt added chicken broth
1 can (14.5-ounce) fire-roasted diced tomatoes, not drained
2 cups cooked shredded chicken
1 + 1/2 cups frozen corn kernels
1 tablespoon chili powder
2 teaspoons cumin
1 teaspoon smoked paprika
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
Tortilla chips or strips, for garnishing

Roast the veggies: line a baking sheet with aluminum foil, spray the tomatillos and poblanos with some olive oil and season lightly with salt. Place in a 450F oven and roast until lightly charred. The tomatillos need less time in the oven, remove them when ready, allow the poblanos to roast further. Transfer the tomatillos into a blender, and process until still a bit chunky.

When the poblanos are well charred, transfer them to a plastic bag and seal. That will steam them making it easier to remove the skin. Remove the skin and seeds, cut the poblanos into slivers. Reserve. Add a very small amount of oil (2 tsp or so) into a small non-stick skillet, when very hot add the frozen kernels of corn, saute seasoning with a little salt until golden. Reserve.

Heat the remaining oil in a large stock pot, saute the shallots for 5 minutes, add the broth, tomatoes, chicken, chili, smoked paprika, salt, and pepper. Simmer for a couple of minutes, add the reserved poblanos and corn. Simmer, uncovered, for 20 minutes in very gentle heat.

Add the garlic, and cook for 1 minute, or until fragrant; stir nearly constantly.

Taste, adjust seasoning, and serve with tortilla chips or strips.