



Garden Fresh Farm Recipes

Potato Jalapeño Soup

Farm fresh ingredients are the basics of this hearty potato soup. Our fall garden produces an amazing amount Jalapeños. Potato Jalapeño Soup is packed with flavor and fiber, and can be adjusted to suit your taste.

Ingredients:

- 2 small yellow onion, peeled, cut into large chunks
- 3 medium garlic cloves, peeled
- 1 medium carrot, ends trimmed, cut into large chunks
- 6 jalapeños, (or a combination of 3 jalapeños with a large green bell pepper), halved, seeded if desired
- 1 medium russet potato, cut into 2" chunks
- 2 Tablespoons extra virgin olive oil, optional
- 1/2 teaspoon kosher salt, optional
- 1/4 teaspoon ground black pepper
- 1/2 cup whole milk
- 2 cups vegetable stock
- 2-4 pieces cooked bacon crumbled (optional)



Directions:

Preheat oven to 400°F.

Place onions, garlic, jalapeños, carrot and potato into a large mixing bowl and drizzle with oil. Mix to coat well and pour onto a parchment-lined sheet tray.

Roast in preheated oven for 25-30 minutes or until all vegetables are fork tender. Remove and let cool for 10 minutes.

Add roasted vegetables, seasonings, milk and vegetable stock to the Vitamix container in the order listed and secure the lid.

Start the blender on its lowest speed, then quickly increase to its highest speed. Blend for 1 minute or until desired consistency is reached.

Serve immediately. Garnish with bacon.

Notes: Many other vegetables can be substituted or added.