



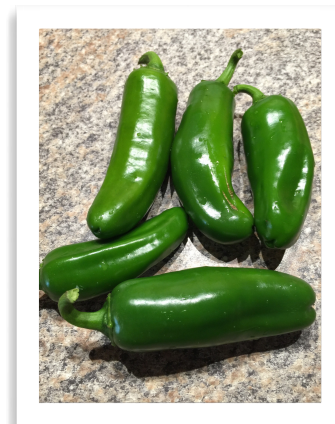
Garden Fresh Farm Recipes

Roasted Jalapeño Soup with Chicken

It's fall time at RizzieFarms. The peppers are in their full glory of the fall growing season. Spice dinner up a notch with this creamy Roasted Jalapeño Soup with chicken.

Ingredients:

3 large green jalapeño peppers, cut in half lengthwise and seeds removed
1 cup chopped onion
2-3 large carrot, peeled and chopped
2 garlic clove, minced
2 tablespoon olive oil
2 tablespoon butter, softened
3 tablespoons all-purpose flour
1/2 teaspoon salt
3 cups chicken or vegetable broth
1/2 cup cream
1 can 12oz tomatoes
8 large mushrooms (portobello or like), sliced
Cooked, shredded chicken breast



Directions:

Preheat oven to 400F.

Roast jalapeños cut side down for 15 minutes or until slightly darkened. Chop when cool enough to handle.

Heat olive oil in a Dutch oven or other large pot. Add the onion and carrot. Cook until softened, about 5 minutes.

Add the garlic and chopped jalapeños. Cook for 1 minute.

Add butter, when melted stir in the flour and salt until everything is coated. Slowly stir in the broth.

Bring to a boil. Cook until the soup slightly thickened, about 5 minutes.



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Remove from the heat. Add the soup to a blender then carefully puree until smooth.

Pour the soup back into the pot. Stir in the cream, tomatoes, chicken and mushrooms.

Serve and enjoy.