

Roasted Poblano-Asiago Cheese Soup

Author: Chef Matthew Dunn's recipe, Stephan Pyles, 1807 Ross Avenue, Dallas

Carolyn T's
Cookbook

Servings: 6



5 tablespoons all-purpose flour
4 tablespoons butter, at room temperature
2 whole poblano chile, roasted, peeled, seeded, chopped
1 whole onion, chopped
3/4 pound tomatillos, husked, rinsed, chopped
3 cloves garlic, chopped
1 1/2 cups chicken stock
1/2 cup heavy cream
2 cups milk
1 cup spinach, cleaned
4 ounces Asiago cheese, grated
1/2 bunch cilantro, chopped
Salt, to taste
Fresh ground pepper, to taste

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 317 Calories; 24g Fat (66.8% calories from fat); 10g Protein; 17g Carbohydrate; 2g Dietary Fiber; 76mg Cholesterol; 899mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat.

Preparation Time: 30 minutes

Start to Finish Time: 30 minutes

1. In a mixing bowl, incorporate the flour and butter with a fork. Set aside.
2. Heat a heavy skillet over medium-high heat, add about 1 T. olive oil and quickly sauté the tomatillos. Meanwhile, chop up the onion and add to the tomatillos. Mince up the garlic and add, then stir just for 1 minute and reduce heat to very low so not to burn the garlic.
3. Add the chicken stock, cream and milk in the pan and bring to a slow boil. Whisk in the flour and butter mixture and continue to whisk until lumps of flour disappear. Cook over medium heat until the mixture thickens. While stirring, add spinach, Asiago cheese and cilantro and continue to cook for 30 seconds. Transfer to a blender in batches and blend until completely smooth.
4. If desired, strain through a medium strainer back into the heavy pan. Season with salt and pepper and keep warm. Ladle the soup into warm bowls and garnish with tortilla strips and Pico de Gallo, if desired or additional cilantro.