



## Southwest Corn Chowder

Makes 10 portions

### Ingredients:

10 cups	Corn Kernels, Fire-Roasted
1/2 cup	Roasted Garlic
1 1/4 tsp	Cumin, Ground
1 1/4 tsp	Ancho Chili Powder
7 1/2 cups	Silk Unsweetened Almondmilk
2 1/2 cups	Fire-Roasted Red Bell Peppers, small diced
2 1/5 cups	Fire-Roasted Poblano Peppers, small diced
3 3/4 tsp	Kosher Salt
2 1/2 cups	Black Beans, heated
1 1/4 ea	Avocado, sliced
1 1/4 cups	Tortilla Strips, Santa Fe
1/4 cup	Cilantro, Minced

### Instructions:

1. In a vitamix, puree 7 cups corn kernels, roasted garlic, cumin, ancho chili powder, and Almondmilk.
2. Add puree to large pot. Add remaining 3 cups of corn kernels, fire-roasted red bell and poblano peppers. Stir to combine.
3. Bring soup to boil. Lower heat to simmer and simmer soup for 15 minutes.
4. Add salt to soup and thoroughly combine.
5. Assemble soup. Each bowl gets:
  - 2 cups hot soup
  - 1/4 cup warmed black beans
  - 3 slices avocado
  - 1/8 cup tortilla strips
  - 1 tsp minced cilantro

Recipe and phot courtesy of Danone