



Creamy Chicken Poblano Soup

prep: 20 minutes **cook:** 1 hour 10 minutes **cool:** none

I've heard it said that food with a story tastes different. For Chip and me, this soup always takes us back to one of our first dates. We went to a restaurant in Dallas and both ordered the chicken poblano soup—not because it was familiar to either of us, but because we had heard that it was the dish the restaurant was known for. Honestly, it was the best soup either of us had ever had. That restaurant and soup became a favorite go-to, and even though the restaurant has since closed, Chip and I still talk about those early days and that chicken poblano soup. This recipe is a nod to the memories of our first dates.

8 tablespoons (1 stick)
unsalted butter
2 cups small-diced onion
(about 1 large)
4 celery stalks, cut into
medium dice
3 carrots, cut into medium dice
2 garlic cloves, minced
3 medium poblano peppers,
seeded and cut into
medium dice
1½ teaspoons kosher salt
½ teaspoon freshly ground
black pepper
1 teaspoon ground cumin
¼ teaspoon dried thyme
8 cups (2 quarts) chicken broth
2 cups heavy cream
3 cups shredded cooked
chicken breast (home-
roasted or rotisserie
chicken)
¼ cup chopped fresh cilantro
Tortilla strips and sliced
radishes, for garnish

1. In a large soup pot, melt the butter over medium-high heat. Add the onion, celery, carrots, garlic, and poblanos and sauté, stirring often, until tender, 12 to 15 minutes. Add the salt, pepper, cumin, and thyme and sauté until caramelized and fragrant, 3 to 5 minutes longer.
2. Add the broth and cream, bring to a simmer, then reduce the heat to medium-low and cook, stirring often, for 15 to 20 minutes to meld the flavors.
3. Use an immersion blender to carefully blend the soup until smooth. (Alternatively, let cool slightly and, working in batches as necessary, process in a stand blender until smooth, filling the blender no more than half full and removing the lid slowly after blending. Pour the soup back into the pot.)
4. Add the chicken and simmer for 15 to 30 minutes to meld the flavors to your liking. Stir in the cilantro.
5. Serve warm, garnished with tortilla strips and sliced radishes.
6. Store in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 1 month.

Makes 6 to 8 servings