



HOME CHEF

Roasted Tomatillo-Poblano Soup

With Fresh Tortilla Chips



Every spoonful of this hearty, smoky soup is packed with the flavors of Mexico and the American Southwest. Tomatillos are a close relative of the tomato and have long been a staple of Mexican soups and sauces, adding vibrant green color and tart acidity. Poblano peppers are also native to Mexico and have a natural smokiness and mild piquancy. Black beans and corn round out fullness of flavor, while crumbly *queso fresco* adds a mild, creamy finish.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

NUTRITION

Calories: 711
Carbohydrates: 103g
Fat: 23g
Protein: 31g
Sodium: 275mg
per serving

DIETARY



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

The high acidity and mild tannins of a Sangiovese beautifully accentuate the flavors of this soup.

INGREDIENTS

1 Poblano Pepper
10 oz. Tomatillos
1 ½ oz. Radish
15 oz. Canned Black Beans
1 Red Onion
3 Garlic Cloves
1 oz. Queso Fresco
4 Corn Tortillas
1 Tbsp. Gluten-Free Minor's
Vegetable Base
4 oz. Corn Kernels
2 oz. Sour Cream

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Medium Pot

DID YOU KNOW?

Aside from being packed with flavor, the dietary fiber found in tomatillos is great for digestive health.

Discover more
recipes at
[homechef.com](https://www.homechef.com)



Prepare the Ingredients

Preheat oven to 375 degrees. Prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Stem **poblano peppers**, core, halve lengthwise, and cut into ½” dice. Remove husk on **tomatillos**, rinse again, cut tops off, and quarter. *There’s a sticky residue underneath the tomatillo husk, which is why a second rinse is needed.* Slice **radishes** into 1/8” rounds. Drain and rinse **black beans**. Peel and halve **red onion**. Cut into ½” dice. Mince **garlic**. Crumble **queso fresco**. Quarter **tortillas**.

Char the Vegetables and Start the Soup

Heat 1 tsp. **olive oil** in a medium pot over medium-high heat. Add **tomatillos** and **poblano peppers** and cook without stirring for 8 minutes. *This will char the tomatillos and peppers and bring out more flavor.* Add **garlic** and **red onion** and cook for 2 minutes. Crush **tomatillos** in pot using a masher or slotted spoon.

Bake Tortilla Chips

While vegetables are charring, place **tortilla chips** on prepared baking sheet. Drizzle with 2 tsp. **olive oil** and a pinch of **salt and pepper**. Place in oven and toast for 8-10 minutes, or until chips become crispy. Remove from oven and set aside.

Finish the Soup

Add 2 cups **water**, **vegetable base**, and a pinch of **salt and pepper** to pot and bring to a boil. Tear 4 **tortilla chips** into small pieces and add to soup. *They will dissolve and thicken soup.* Once boiling, reduce to a simmer, cover, and cook for 15 minutes. Stir in **black beans** and **frozen corn** and simmer an additional 3-5 minutes until warmed through.

Plate the Dish

Divide **finished soup** between 2 bowls. Garnish with a dollop of **sour cream**, crumbled **queso fresco**, and **radishes**. Serve **tortilla chips** on the side.