

# Potato Tomatillo Soup

by Chef Sam Brown

Ingredients	Weight	Metric	Measure
Olive oil blend			1 Tbsp.
Yellow onions, chopped	3 oz.		
Cumin, ground			1 tsp.
Mexican oregano, ground			1/4 tsp.
Potatoes, peeled, large diced	12 oz.		
Salt, kosher			1 tsp.
Water			1 qt.
Canned puréed Tomatillo, drained, juice reserved			1/2 cup
Tomatillo juice			1/4 cup
Cayenne pepper			1/8 tsp.
MINOR'S® NATURAL GLUTEN FREE CHICKEN BASE			3 tsp.
RED CHILE ADOBO FLAVOR CONCENTRATE			2 tsp.
Heavy cream			2 cup
Cilantro, rough chopped			1 tsp.
Pepper jack cheese, shredded			1/2 cup
Salt			to taste
Pepper			to taste

## Procedure

1.	Heat oil in saucepan. Sweat onions with cumin and oregano. Allow to bloom.
2.	In a pot, mix MINOR'S® NATURAL GLUTEN FREE CHICKEN BASE in hot water and add MINOR'S® RED CHILE ADOBO FLAVOR CONCENTRATE. Add potatoes, salt and reserved tomatillo liquid. Simmer potatoes until tender.
3.	Add tomatillos and cayenne pepper. Simmer for 10 minutes to allow flavors to blend.
4.	Add cilantro and puree smooth.
5.	Heat heavy cream separately and temper into soup. Stir in Pepper Jack cheese and season to taste.
6.	Serve with a sprinkle of minced cilantro, shreds of pepper jack cheese and a lime wedge.