



## Roasted Poblano Potato Soup (Serves 6-8)

### *Shopping List*

- 4 slices thick cut bacon
- 1 jalapeno chile, roasted, peeled, seeded and finely diced\*
- 1 poblano chile, roasted, peeled, seeded and finely diced\*
- 3 cloves garlic, minced
- 1 cup pepper jack cheese, grated
- 2 green onions, thinly sliced
- 1 pouch Shore Lunch® Creamy Potato Soup Mix

### *Directions*

In large skillet, fry bacon, crumble and set aside. In medium skillet over medium-high heat, add bacon drippings, chiles and garlic; sauté for 3-4 minutes. Remove from heat. In a large saucepan, bring 8 cups of water to a boil; whisk in Shore Lunch® Creamy Potato Soup Mix, sautéed chiles and garlic. Reduce heat and simmer uncovered for 25 minutes, stirring occasionally. Remove from heat, stir in shredded pepper jack cheese. Garnish with bacon crumbles and green onions.

\*Wear plastic gloves when handling chiles.

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