



Unpopped Jalapeno



From: Andy Yavello

Serves: 16

Prep Time: 15 min

Cook Time: 60 min

Instructions

- 1) In large pot, add olive oil and saute onions and jalapenos until onions are translucent and peppers are tender. Stir in minced garlic.
- 2) Add broth and potatoes and bring to a boil. Cook for about 20 minutes and add leeks, cook for 5 additional minutes. Cook until potatoes are tender and take off heat.
- 3) Add cream cheese and cheddar cheese. Stir until incorporated. Season with salt and pepper to taste.
- 4) Garnish with fresh jalapenos, pickled jalapenos and blistered corn.

Ingredients

- Vegetable Broth/stock – 3 boxes
- 12 Jalapenos (deseeded, sorry Kevin)
- 12 Yukon Gold Potatoes (diced)
- 2 Large Onions (diced)
- 2 Leeks (chopped)
- 12 Garlic Cloves
- 80oz Veggie Broth
- 24oz white Cheddar (Shredded)
- 16oz Cream Cheese
- Fresh jalapenos (sliced): topper
- Pickled jalapenos: topper
- Blistered corn: topper

Notes

The recipe submitted was half of what made it on this page. This soup is so freakin' good, we double it—trust us, the more the merrier!

