




Chipotle pumpkin soup

Category: Soup, Vegetables, Peppers, Vegetables

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 Preparation
time
60 min.

 Difficulty
Medium

 Portions
4 personas



Ingredients

- 4 tbsps Butter
- 2 tbsps Chopped onion
- 2 cups Pumpkin cut in small cubes
- Salt and pepper to taste
- 4 cups Chicken broth
- 4 tbsps Chipotles Picados en Adobo La Costeña®
- 1/2 cup Sour lime or limetta juice
- 3 tbsps Sour cream
- 1 can Elote Dorado La Costeña®
- 2 tbsps Chopped parsley



Preparation time

1. Fry onion in butter with pumpkin until golden. Season with salt and pepper. Add chicken broth, one tablespoon Chipotles Picados pepper, and limetta juice. Let cook until pumpkin cubes are soft.
2. Put pumpkin in blender. Add sour cream and blend for 2 minutes until mixture is smooth. Add chicken broth and blend for 1 more minute.
3. Return blended mixture to heat. Add Elote Dorado corn, check flavor and cook on low heat for 10 minutes
4. Serve with one teaspoon Chipotle pepper and one teaspoon chopped Italian parsley.