



Spicy Mexican Chorizo & Corn Chowder

INGREDIENTS

- 1 pound bulk fresh chorizo or spicy pork sausage
- 1 large onion, chopped
- 1 poblano pepper, seeded and chopped
- 3 garlic cloves, minced
- 1/4 cup all-purpose flour (or less depending on thickness desire)
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon Mexican or plain dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper
- 2 cartons (32 ounces each) of chicken broth
- 1-1/2 pounds potatoes (about 4 medium), peeled and cut into 1/2-inch cubes
- 4 cups frozen corn (about 22 ounces)
- 1 cup habanero or pepper jack cheese, shredded
- 2 cups heavy whipping cream
- Optional: Sour cream, jalapenos, and chopped fresh cilantro

INSTRUCTIONS

1. In a Dutch oven, cook and crumble chorizo over medium heat until cooked through, 7-8 minutes. Using a slotted spoon, remove the chorizo to paper towels, reserving 2 tablespoons of drippings in the pan.
2. In drippings, sauté onion and the poblano pepper over medium heat until tender, 8-10 minutes. Add garlic; cook for 1 minute. Stir in flour and seasonings until blended; cook and stir for 3 minutes. Gradually stir in broth.
3. Add potatoes and corn; bring to a boil. Reduce heat; simmer, uncovered, until potatoes are tender, 15-20 minutes.
4. Transfer 2-3 cups (depending on how chunky you like your chowder) to a blender and on low speed until just blended. Add the mixture back to the Dutch oven. Stir in cheese until melted. Add cream and chorizo; heat through (do not boil the soup once the cream is added or you may risk the cream splitting). Garnish with sour cream, cilantro, and jalapenos.