



PrazHym New Mexican Potato Soup

Courtesy of Sandra Marr

- 1 large baking potato, peeled and cubed
- 2 cups "Half & Half", (use fat free if desired)
- 1 cup corn kernels, fresh or frozen
- 1 red bell pepper, finely chopped
- 3 teaspoons minced *HATCH® Select Hot Flame Roasted Green Chiles, diced
- ½ cup chicken broth
- 1 ½ teaspoons ground cumin
- ½ teaspoon chili powder
- Salt and ground pepper to taste
- **Tabasco® to taste
- 1 cup fresh cilantro, chopped

Combine all ingredients except the cilantro in a large pot. Cook on low temperature until the potato is done. Add chopped cilantro, stir and serve with fried Sopaipilla, (with honey on the side of course; this is also a New Mexican favorite!)

*HATCH® brand is produced and processed in New Mexico.

**The green jalapeño pepper Tabasco® is our favorite; *use sparingly!* Only a couple drops of it are needed. The HATCH® Green Chiles can also be quite hot. You can substitute 1-2 diced jalapeño peppers for the canned green chiles. Be sure to remove the seeds and veins if you want the soup to be mild.