

Green Chile, Chicken, and Corn Soup



1hr 10mins



INGREDIENTS

- 1 medium onion
- 2 whole cloves
- 5 cups beef broth
- 3 cups chicken broth
- 3 chicken breast halves, skinned
- 2 large baking potatoes, peeled and diced
- 2 Anaheim chilies
- 2 $\frac{3}{4}$ cups fresh cut corn, about 4 ears
- 1 avocado, sliced
- 2 medium tomatoes, chopped
- salt and pepper

DIRECTIONS

- Peel the onion and stud with the cloves. Combine the onion, broths, chicken and potato in a Dutch oven; bring to a boil. Cover, reduce heat, and simmer 20 minutes or until the potato is tender.
- Remove the onion. Remove the chicken, reserving the broth in the pan. Let the chicken cool, bone it, and chop the meat. Return the chicken to the pan; set aside.
- Cut chiles in half lengthwise; remove seeds and membranes. Place chiles, skin side up, on an ungreased baking sheet; flatten with the palm of your hand. Broil 3 inches from the heat (with electric oven door partially opened) 6 minutes or until charred. Place chiles in ice water; peel and discard skins. Coarsely chop the chiles, and add to the reserved broth mixture.
- Stir in corn; bring to a boil. Reduce heat and simmer, uncovered, 4 minutes or until the corn is tender. Taste your soup, and add salt and pepper as needed (depends on the broth you originally used).
- Ladle soup into individual soup bowls. Top each serving with avocado slices and chopped tomato. Garnish, if desired with sour cream and fresh cilantro.