



Chicken Pepper Popper Soup

4 jalapeno poppers, cored, seeded and diced
1 medium onion, diced
1 red bell pepper, cored, seeded and diced

Olive oil for sautéing
2 cloves garlic, minced
1 lb chicken breast tenders, diced

2 cups frozen cauliflower florets
4 oz. cream cheese
1 cup black beans
1 cup salsa
1 tsp. ground cumin

2 cups chicken broth
1 (14 oz) can Rotel tomatoes with green chilies
1 cup corn
2 tsp. chili powder
1 tsp salt (or more to taste)

Heat the oil in a large stock pot or Dutch oven over medium high, add chicken tenders to the hot oil and sauté until cooked through and golden brown. Remove the chicken tenders and set aside for later. In the same pot, sauté the peppers, onion, garlic and until fragrant. Remove half of this pepper and onion mixture and set aside with the chicken for later.

Add the chicken broth and cauliflower and turn up heat to bring to a boil. Reduce and cook until cauliflower is tender, about 10 minutes.

Use a stick blender, or place the soup in the blender. Add cream cheese and blend until thickened. Return to the soup pot and add the Rotel, beans, chicken & peppers, salsa and seasonings. Simmer another 20 minutes.

Ladle into a scooped out Rustic Soup Boule and top with your favorites such as shredded cheese, sour cream, crumbled bacon or chopped scallions (or all of the above).

Our Rustic Soup Boules are available on Fridays during the winter months, and are available by special order with 48 hours notice any other day of the week.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market