



Roasted Red Pepper Puree with Spicy Corn Salsa

2 Tbs. olive oil
1 small yellow onion, chopped
2 garlic cloves, minced
1 jar (24 oz./750 g) roasted red bell peppers, drained
1 russet potato, peeled and diced
4 cups (32 fl. oz./1 l) chicken broth
1 Tbs. sour cream
Salt and freshly ground pepper, to taste

For the spicy corn salsa:

1 Tbs. unsalted butter
1 Tbs. minced jalapeño chili
1 Tbs. thinly sliced green onion, white and tender green parts
1 cup (6 oz./185 g) fresh corn kernels (from about 2 ears), or 1 cup frozen corn
Salt and freshly ground pepper

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In a large, heavy pot, warm the oil over medium-high heat. Add the chopped onion and garlic and sauté until translucent, about 5 minutes. Add the roasted peppers and diced potato, stir to coat and cook for 3 minutes. Add the broth and bring to a boil. Reduce the heat to low and simmer until the potatoes are very tender, 25 to 30 minutes. Remove from the heat and let it cool slightly.

Working in batches, puree the soup in a blender or food processor. Return to the pot, stir in the sour cream and season with salt and pepper.

Meanwhile, to make the salsa, melt the butter in a small frying pan over high heat. Add the jalapeño and green onion and cook, stirring constantly, until the butter begins to brown, about 2 minutes. Add the corn kernels, stir to combine and cook for 2 minutes. Season with salt and pepper to taste. Serve the soup topped with the corn salsa.

Serves 4 to 6.

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