

Creamy Green Chili and Cheese Soup by Lynn's Recipes



Lynn demonstrates how to make a delicious and easy Creamy Green Chili and Cheese Soup. This would make a perfect lunch. From Food.com.

Ingredients:

- 5 Tablespoons butter
- 1-1/2 cups chopped onion
- 3 garlic cloves, finely chopped
- ½ teaspoon dried oregano
- 4 cups chicken broth
- 2 cups diced potatoes
- 1 teaspoon hot pepper sauce
- 1 (7 ounce) can diced green chilies
- 1 teaspoon chopped fresh cilantro
- ½ cup heavy whipping cream
- 1-1/2 cups shredded Monterey Jack Cheese

Melt butter in medium saucepan over medium heat. Add onion, garlic and oregano; cook for 10 minutes.

Add chicken broth, potatoes and hot pepper sauce; bring to a boil.

Cook for 20 minutes or until potatoes are tender.

Add green chilies, cream and cheese.

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Heat until cheese is melted.

Season with salt and black ground pepper to taste. Garnish with cilantro.

[Link to Aroma Induction Cooktop](#)

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Lynn's Recipes: September 2013
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