

INGREDIENTS

- 5 pieces Xkatik chiles
- 1/4 diced white onion
- 2 cloves of garlic
- 1 can carntion evaporated milk
- 1 chicken boullion
- 2 cups milk
- 2 tbspoons vegetable oil
- 1 cup croutons
- fresh cilantro or parsley for decoration

INSTRUCTIONS

1. Cut the Chile in halves and take the seeds and fibery parts, rinse with fresh water and char in the gas stove or with a torch until you have burned the skin of the chiles.
2. Cut the chiles in squares, and saute in a pan with the oil, onions sliced garlic cloves and salt for 4 minutes.
3. Add the evaporated milk to the pan and cook for 2 more minutes..
4. Let cool down and blend with milk and bouillon, let the soup rest for one hour. if you want thicker consistency, blend a piece of small baguette.
5. Reheat and serve with croutons and fresh chopped cilantro or parsley.



Xkatik Chile Soup



4 servings



15 minutes

Use any large fresh Chile, or bell peppersto substitute xktik chiles.

NOTES

-