

Chorizo-Broccoli Potato Chowder

1/4 cup butter

1 cup finely chopped red bell pepper

1 cup finely chopped onion

3 poblano peppers, seeded and finely chopped

2 garlic cloves, minced

1 (20-oz.) package refrigerated Southwestern-style hash brown potatoes

1/4 teaspoon ground cumin

2 (14-oz.) cans chicken broth

1 1/2 cups milk

1 cup half-and-half

1/2 cup instant potato flakes

1 cup (4 oz.) freshly shredded asadero cheese*

1 cup (4 oz.) freshly shredded sharp Cheddar cheese

1 (12-oz.) package fresh broccoli florets

Sautéed chopped ham

*Monterey Jack cheese may be substituted.

Melt butter in a Dutch oven over medium-high heat; add bell pepper and next 3 ingredients, and sauté 4 to 5 minutes or until tender. Add potatoes and cumin, and sauté 5 minutes or until browned and tender. Gradually stir in broth, stirring to loosen particles from bottom of Dutch oven. Bring to a boil; cover, reduce heat to low, and simmer 25 minutes.

Stir in milk, half-and-half, and potato flakes; cook over medium heat, stirring constantly, 5 minutes or until thickened. Add additional potato flakes if needed to thicken. Reduce heat to low.

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Add cheeses, and cook, stirring constantly, until cheeses melt and mixture is thoroughly heated.

Place broccoli in a 1-qt. microwave-safe glass bowl. Cover tightly with plastic wrap; fold back a small edge to allow steam to escape. Microwave at HIGH 3 to 4 1/2 minutes or until broccoli is crisp-tender, stirring after 2 minutes. Drain and pat dry. Stir hot broccoli into chowder. Top each serving with sauteed chopped ham.