

A Creamy, Spicy Comfort Food Favorite: Jalapeño Popper Soup with Avocado Swirl

Jalapeños add a kick that's tamed by cheese and cream.



SPICY JALAPEÑO POPPER SOUP WITH AVOCADO CREAM

You Will Need

6 slices turkey bacon, chopped
1 tablespoon butter
1 medium onion, diced
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TIME
15 min

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 15 minutes |
Cook Time: 30 minutes)

For the Avocado Cream: 1 ripe avocado 1/4 cup sour
cream Juice of 1 lime Pinch of salt How I Make
Spicy Jalapeño Popper Soup (:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Bacon
3. I start by cooking the chopped bacon in a large pot over medium heat until crispy. Once it's done, I remove it with a slotted spoon and let it drain on a paper towel, leaving a bit of the bacon grease in the pot for flavor.
4. SautØ the Veggies
5. In the same pot, I add olive oil, then sautØ the diced onion, jalapeños, and garlic until softened and fragrant - usually about 5 minutes.
6. Add the : Broth and Simmer
7. I pour in the chicken broth, bring it to a simmer, and let it cook for about 10 minutes to let the flavors develop.
8. Blend the : Base (Optional)
9. If I want a super smooth soup, I use an immersion blender to blend it until velvety. Sometimes I leave it a bit chunky for texture.
10. Add : Creaminess
11. Next, I stir in the cream cheese and heavy cream until everything is melted and smooth. Then I add the shredded cheddar cheese, stirring until completely incorporated.
12. Season and : Finish
13. I season with salt, pepper, and a little smoked paprika for extra depth, then toss in most of the crispy bacon, saving some for garnish.
14. Make the : Avocado Cream
15. In a small food processor or blender, I mix the

avocado, sour cream, lime juice, and salt until smooth.

16. I ladle the hot soup into bowls, swirl with avocado cream, sprinkle with the remaining bacon, and sometimes top with extra shredded cheese or chopped green onions.
17. My Favorite : Tips for the Best Jalapeño Popper Soup
18. Don't overdo the heat:
19. Start with fewer jalapeños and taste - you can always add more.
20. Use room-temperature cream cheese:
21. It melts more smoothly into the soup.
22. Add a splash of lime juice at the end:
23. It brightens all the flavors.
24. Serve with crusty bread:
25. Perfect for dipping into that creamy soup.

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