

Paloma Vizcaino
Modesto, CA

Cheesy Soup Spectacular

7 Poblano Peppers, washed & seeds removed
2 tablespoons Sunny Select Olive Oil
5 strips Sunnyside Farms Bacon, fully cooked & drained
1 (16oz) Precious Cheese Mozzarella Ball, cut into ½ inch cubes
½ cup Sunnyside Farms Sour Cream
1 quart Sunnyside Farms Milk
Salt and pepper to taste

1. Cut peppers in half. Grill until blackened; wash to remove outside skin.
2. In large stock pot, sauté peppers in oil 3-5 minutes on medium-high heat.
3. Reduce heat to medium-low. Add bacon, cheese, sour cream, and milk. Stir; simmer 10-15 minutes. Do not boil.
4. Serve warm with French bread or tortillas.

Serves 4.