

Sopa de Coco con Chile Ancho, Elotes Rostizados, y Champiñones ~ Ancho Chile-Infused Coconut Soup with Roasted Corn and Mushrooms



Soup Base – Makes 4 servings

- 2 dried ancho chiles*
- 4 cups coconut milk*
- 2 cups chicken or vegetable broth
- 1 serrano chile, chopped including seeds
- 1 large (or 2 small) clove of garlic, minced
- 1 tsp freshly grated ginger
- Zest of 1 lime, then cut into wedges to serve with soup
- 1 ½ tsp salt

→ Remove stem, seeds, and veins from the ancho chiles. Rip them into 6 pieces. In a 3-quart saucepan over medium heat, combine the ancho chiles, coconut milk, broth, serrano chile, garlic, lime zest, and 1 tsp salt. Bring to a simmer, but do NOT let the soup boil. Then turn off the heat, cover, and let it sit for 1 hour.

→ Pour the soup into a blender. You may need to do this in two batches. Blend on high speed for one minute. Then, return to the pot. Add the additional ½ teaspoon of salt and stir.

Corn and Mushrooms

- 1 ½ cups *organic or non-GMO* sweet corn*

- Olive oil
- Salt and pepper to taste
- 4 oz. mushrooms (about 8 small ones), cut into slices.

→Spread the corn on a baking sheet. Lightly drizzle with olive oil. Sprinkle with salt and pepper. Roast in the oven under the broiler for 10 minutes until the corn is blistered and slightly blackened. Add corn to the coconut-chile broth.

→In a small frying pan, heat 1 TBSP of olive oil. Add the mushrooms and sauté until they soften and become slightly caramelized, about 3 minutes. Add to the coconut-chile broth.

To Finish

- Cilantro to garnish
- Lime wedges

→Serve the soup warm with lime wedges and chopped cilantro to taste.

NOTES:

- You can find [dried ancho chiles](#) at a grocery store selling Latin products or in the Latin aisle of your local grocery store. If you don't know where to find a good Mexican grocer, call your local Mexican restaurant, and they might be able to point you in the right direction. Dried chiles are very easy to work and also fairly cheap. So, don't be afraid to give them a try! They add so much flavor.
 - I used two 13.5 oz cans of [Trader Joe's organic reduced-fat coconut milk](#).
 - Please use organic or non-GMO corn whenever possible. You can read about why it's SO important to choose non-GMO corn [here](#). I found my [organic sweet corn at Trader Joe's](#).
- Recipe adapted from [Mexican Flavors: Contemporary Recipes from Camp San Miguel](#)*

