



# PERUVIAN IDAHO® POTATO SOUP

**MAKES 8 CUPS** • The hearty comfort of a classic potato soup with a twist of Peruvian spice. Serve with warm, crusty bread for a delicious fall dinner.

## INGREDIENTS

- 1½ pounds assorted Idaho® fingerling potatoes (red and yellow)
- 2 Tbsp. extra-virgin olive oil
- 1 medium yellow onion, cut into ½-inch pieces
- 4 large cloves garlic, coarsely chopped
- 1 small red bell pepper, stem and ribs discarded, cut into ½-inch pieces
- 1 tsp. cumin seeds, ground
- 1 tsp. ground annatto seeds
- 1 tsp. coarse sea or kosher salt
- 1 tsp. coarsely cracked black peppercorns
- ½ teaspoon cayenne pepper
- 4 oz. cream cheese, diced
- 2 cups whole milk

## GARNISH

- Queso cheese
- Avocado, sliced
- Scallions, diced
- Fresh cilantro

## DIRECTIONS

1. Wash potatoes well under cold running water. Cut in half and submerge in a bowl of water to prevent discoloration.
2. Heat oil in a Dutch oven or large saucépan over medium-high heat. Once oil appears to shimmer, add onion, garlic, and bell pepper. Stir-fry until onion is light brown around the edges and garlic and pepper have softened, 5 to 7 minutes. Remove pan from heat.
3. Stir in cumin, annatto, salt, peppercorns, and cayenne. Cook only about 15 seconds.
4. Drain potatoes, add them to the pan along with the cream cheese and milk. Return pan to medium-high heat. As milk comes to a boil, the cream cheese will start to melt. Lower the heat to medium-low, cover the pot, and simmer, stirring occasionally, until the potatoes are tender when pierced with a fork or knife, about 15 minutes.
5. Transfer soup, in batches, to a blender jar and puree until smooth, creamy, and a beautiful shade of yellow, scraping the inside of the jar as needed. You can also purée it in the pan with an immersion blender.
6. Serve the soup warm in individual bowls, topping it with queso, avocado, scallions, and cilantro.

*Recipe by Idaho Potato Commission*