

Smoky Potato Soup

Ingredients:

1 medium yellow onion, diced

1 medium red bell pepper, diced

6 cup water

2-3 chipotle peppers in adobo sauce (the hotter you like it, the more chipotles you can use)

1 Package **Wellness Forum Large Potato Soup Mix**

1 lime for garnish-optional

Instructions:

- Saute the onion and red bell pepper over medium heat in a large skillet for 8 minutes, or until the onions are tender and starting to brown. Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking to the pan.
- While the vegetables cook, puree the chipotle peppers in 2 cups of water in a blender. Place a lid on it so the chipotles don't burn your eyes.
- Add the pureed peppers and remaining 4 cups of water to the pan with the cooked red bell peppers and onion and bring the pan to a boil.
- Add the soup mix and let sit for 5 minutes.
- Serve garnished with a slice of lime