

Albóndigas Soup with Hatch Chile
With Sun-Dried Chile



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2 tbsp olive oil
- 1 large onion, finely chopped
- 2 garlic cloves, finely chopped
- 1-1/2 cups Sun-Dried Chile, divided
- 8 cups of beef broth
- 1-1/2 pounds lean ground beef (90% lean)
- 1/3 cup uncooked long-grain rice
- 1 large egg, lightly beaten
- 1 tsp salt
- 1 tsp Hatch Table Seasoning
- 1 Tbsp 2% milk
- 1/8 tsp ground cumin
- 1/2 tsp ground turmeric
- 10 saltines, crushed
- Optional: Tostadas, shredded cabbage, and cilantro.

Instructions:

- Heat Dutch oven over medium heat; add olive oil. Cook onion, garlic, and ½ cup Sun-Dried Chile sauce until onion is tender, 3-5 minutes. Add broth and ½ cup tomato sauce; bring to a simmer.
- Meanwhile, in a large bowl, combine ground beef, rice, egg, salt, hatch table seasoning, milk, cumin, turmeric, crushed crackers, and the remaining ½ cup Sun-Dried Chile sauce, mixing lightly but thoroughly. With wet hands, form into 1½ in. balls. Add meatballs to simmering broth; cook, occasionally stirring, for 40-45 minutes. If desired, serve with tostadas and cabbage and garnish with cilantro.