



Apple juice lends a subtle sweetness to counteract the heat in this chili

### Chicken and roasted poblano chili

SERVES 6 OR 7 (MAKES 2½ QTS.)

1¼ HOURS

You can also make this stew with salsa verde or canned tomatillos instead of tomatoes.

#### 2 poblano chiles

2 tbsp. plus 1 tsp. olive oil

1 large onion, chopped

4 garlic cloves, minced

1 tbsp. chili powder

About 2 tsp. sea salt

2 tsp. ground cumin

½ to 1 tsp. dried marjoram or oregano

1 tsp. fennel seeds

About ½ tsp. pepper

1¼ cups apple juice, preferably unfiltered

3½ cups reduced-sodium chicken broth

1 can (14.5 oz.) diced tomatoes

2 dried bay leaves

2 cans (15 oz. each) cannellini (white) beans, navy beans, or hominy (or a combination), rinsed and drained

4 cups shredded cooked chicken

¼ cup chopped cilantro

Avocado slices, lime wedges, and fresh oregano sprigs

**1. Preheat** oven to 500°. Line a rimmed baking sheet with foil, put chiles on top, and coat with 1 tsp. oil. Roast, turning several times, until chiles look blistered, 15 to 20 minutes. Let cool enough to handle. Peel and seed chiles (but don't rinse), then chop.

**2. Heat** remaining 2 tbsp. oil in a large, heavy saucpan over medium heat. Add onion and cook, stirring often, until tender, about 10 minutes. Add garlic and cook, stirring, about 1 minute. Stir in chopped chiles and seasonings through pepper. Cook, stirring, about 2 minutes. Stir in apple juice, broth, and tomatoes.

**3. Bring** soup to a low boil over medium-high heat, then reduce heat and simmer, uncovered, 30 minutes, stirring often. Add bay leaves, beans, and chicken and cook 10 minutes more, stirring occasionally.

**4. Remove** bay leaves and stir in cilantro. Add more salt and pepper to taste. Serve with avocado, lime, and oregano.

—SARA FOSTER

*Make ahead: Freeze up to 3 months.*

PER 1½-CUP SERVING 371 CAL., 29% (110 CAL.) FROM FAT; 36 G PROTEIN; 12 G FAT (2.5 G SAT.); 29 G CARBO (7.4 G FIBER); 1,250 MG SODIUM; 76 MG CHOL. ■

### Host a soup swap

Why eat the same soup three nights running when you can share with friends—and have a party while you're at it? That's Knox Gardner's thinking. The Seattle founder of [soupswap.com](http://soupswap.com), now with more than 70 participating cities, has his logistics down to a T.



#### MAKE

Invite a bunch of friends and neighbors. Ask everyone to cook a big batch of soup, freeze it in separate 1-qt. containers, and then bring these to the party.



#### SWAP

Gather for wine and appetizers, and set out the containers of frozen soup. **Talk up** what you brought. What's the back story—a spicy lentil soup recipe brought back from Nepal, say? Consider offering bribes, such as homemade rolls, to go with an unsexy-looking soup. "You want your soup to be picked first," Knox says. **Divvy** up the containers (each person taking as many as he or she brought), drawing lots to see who gets first pick.



#### ENJOY

**Thaw** each container overnight in the fridge (or in a bowl of hot water), then transfer soup to a pot or microwave-safe container to reheat.

—ELAINE JOHNSON