

# SMOKY POBLANO PULL APART BREAD

This pull-apart bread appetizer is a delicious and unique way to enjoy our Smoky Poblano & Cheese soup. The bread is made with sourdough, which gives it a slightly sour flavor that pairs perfectly with the creamy soup. The bread is then pulled apart into small pieces and dipped in the soup, along with a variety of chilis and dips.






## Ingredients:

- 1 cup sourdough starter, fed and active
- 1 1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup Smokey Poblano & Cheese Soup
- 1 cup shredded cheddar cheese

## Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour a 9x5 inch loaf pan. In a large bowl, combine sourdough starter, all-purpose flour, whole wheat flour, salt, and baking soda. Stir in Smoky Poblano Cheese soup until a dough forms.
3. Turn dough out onto a lightly floured surface and knead for 5-7 minutes, or until smooth and elastic.
4. Place dough in a greased bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until doubled in size.
5. Punch down dough and shape into a loaf. Place in prepared loaf pan and let rise for 30 minutes, or until doubled in size.
6. Bake in preheated oven for 30-35 minutes, or until golden brown.
7. Let bread cool in pan for 10 minutes before removing to a wire rack to cool completely.
8. Once bread is cool, slice and serve with your favorite chilis and dips.

Product	Description	Code #	Pack Size
 <b>Smokey Poblano &amp; Cheese Soup</b>	Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat. <div>   </div>	0662459	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian