Black Bean Soup with Roasted Poblano Chiles

2 poblano chilies

2 Tablespoons shelled pumpkin seeds

1 Tablespoon olive oil

1 medium onion, chopped

4 garlic cloves, minced

14.5 ounce can fire roasted tomatoes

48 ounces chicken broth

2 cans black beans, drained

1/2 cup crumbled queso fresco

Slice poblano peppers in half and take out seeds and ribs.  Place on a foil lined baking sheet and place under broiler until blackened on top.  Place peppers in a paper bag and let sit for 15 minutes.

Remove from bag, peel skin off pepper and chop.

I shelled the pumpkin seeds from our Halloween pumpkins.

Heat oil in saucepan.  Add onion and garlic and cook 8-10 minutes.

Transfer to a blender and puree with tomatoes.

Return to saucepan and cook 8-10 minutes longer.

Stir in broth, season with salt.  Bring to a boil and simmer until thickened.

Stir in poblanos.

Use an immersion blender to puree soup.

Stir in beans.

Ladle into bowls and top with pumpkin seeds and crumbled cheese.