Heat the oil in a large saucepan or Dutch oven over medium-high heat. Add the bell peppers; cook stirring occasionally, until tender, about 4 minutes. Add the shallots during the last minute; stir until tender but not browned. Add the curry powder and salt; stir for 1 minute. Stir in the corn, vegetable stock, and pepper. Bring to a boil, reduce the heat to medium; cover and cook until the vegetables are tender, about 5 minutes. Transfer 2 cups of the corn mixture to a blender or food processor. Add 1 cup of the soymilk. Process until the mixture is nearly smooth. Pour the pureed mixture into the saucepan; stir in the remaining soymilk. Stir gently over medium heat until the mixture is heated through, about 5 minutes. Sprinkle each serving with 2 tbsp cheese.

Yield: 4 Servings

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