

# Bacon Corn Chowder



## Ingredients

- 2 Tbsp butter
- ¾ cup diced onion
- ¼ cup flour
- 2 tsp garlic
- 5 cups vegetable broth
- 3 cups corn
- 1 lb baby red potatoes
- ¼ tsp thyme
- ¼ tsp paprika
- 1 tsp salt
- 1 tsp pepper
- 1 cup heavy cream
- 8 slices of bacon
- Handful chopped chives

## Utensils

- 1 Large pot
- Cutting board and knife
- Blender or Immersion blender
- Measuring cups and spoons
- Pot holders
- Spatula



# Recipe Instructions

## Step 1: Prep

Prep your cutting station by laying a damp cloth down and placing your cutting board on top.

Cut potatoes into ½ inch pieces. Dice onion.

Cook bacon.

## Step 2: Sauté

Melt butter in pot over medium heat.

Add onion and garlic and cook until translucent.

Once cooked, add flour, and stir for about 1 minute.

## Step 3: Boil & Simmer

Add broth and raise to medium high heat. Add corn, potatoes, thyme, paprika, salt and pepper, stir to combine.

Bring to a boil then reduce heat and simmer for 15 minutes.

## Step 4: Blend

Using immersion blender or blender to roughly blend the soup. Do not completely puree, we just want to blend a bit of the corn and potatoes.

## Step 5: Cream & Bacon

Add heavy cream, chives, and bacon. Stir to combine.

## Step 6: Finish & Enjoy!

Let cool, serve, and enjoy!

Soup can be stored in an airtight container for up to 5 days or frozen for later!



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## Kitchen Safety Tips:

- Make sure to use pot holder when touching pots on the.
- Turn the stove off as soon as you are done using it.