Corn Chowder

Servings: 4

Ingredients:

- 1.5 lb gold potatoes, quartered
- 2 small onions, cut into 1/2" wedges
- 1 lb corn (off the cob)
- 4 c chicken broth
- 1/4 c heavy cream
- 2 Tbsp lemon juice
- 1 tsp salt
- 1 tsp pepper
- Olive oil
- Bacon bits (optional, for topping)
- Green onions, thinly sliced (optional, for topping)

Directions

1. Preheat oven to 450°F.
2. Toss the onions and potatoes in olive oil, then place on a baking tray, placing potatoes cut side down. Roast until golden brown and tender, about 25-30 minutes.
3. Combine half the roasted vegetables in a pot with chicken broth and bring to a light boil, then puree with a hand blender until smooth (you can use a standard blender, but I would recommend letting it cool down a bit first.
4. Add the remaining roasted vegetables, corn, salt, and pepper and bring back to a simmer. Simmer for 4-5 minutes.
5. Turn the heat to low before stirring in the heavy cream and lemon juice. Taste for seasoning.
6. Serve with crumbled bacon bits and thinly chopped green onions.

Revision #1
Created 30 May 2023 22:58:07 by themanicotti
Updated 22 December 2023 04:02:29 by themanicotti