



Total Time  
**35 MIN.**

Serving Size  
**8 OZ/250 ML**

Difficulty  
**EASY**

This classic corn chowder features Gardenpuree® Creamy Corn and is full of hearty vegetables.

Yields  
**10**

## INGREDIENTS

	WEIGHT	MEASURE
Celery, diced finely	1 stalk	1 stalk
Onion, medium, diced	1	1
Olive oil	2 tbsp	30 mL
Thyme leaves, dried	1/2 tsp	2 mL
Milk (2%)	5 cups	1 3/10 L
Corn Kernels, frozen	1 cup	250 mL
Potatoes, yukon gold, peeled, cubed, 1/4-in. (0.5 cm)	1	1
<i>Gardenpuree</i> Creamy Corn	1/2 tub - 1.9 lbs	1 tub - .9 kg
Green onion, chopped finely	3	3
Chives, fresh	1/4 cup	60 mL

## INSTRUCTIONS

1. Pull leaves from celery stalk. Chop celery and onion.

2. Heat oil in soup pot over medium-high heat. Add chopped celery, onion and thyme. Stir until vegetables start to brown.

3. Add milk, corn kernels, potato and ***Gardenpuree* Creamy Corn**. Bring to boil. Stir frequently and cook 10 minutes or until the potatoes are tender but not mushy.

CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.

4. Add green onion to milk mixture and bring back to a boil.

5. Garnish with fresh chives

CCP: Hold hot at 140°F (60°C) or higher for service.

**Note for pureed diets:** puree in small batches in food processor.

Reheat the soup to internal temperature of 140°F (60°C).