

# Potato & Corn Chowder

Contributed by Hopelink Volunteer: Craig S.  
Serves 4-6.

## Ingredients:

- 1 bag (16 oz.) frozen corn, thawed; or 1 can (15oz.) corn, drained
- 1 large potato, peeled and diced
- 2 cups chicken broth or water
- ½ cup milk
- Optional: 1 can (6 oz.) green chilis; 6 bacon strips, cooked and diced;  
1 bunch green onion, chopped for garnish

## Method:

1. Place corn and diced potato in medium pot.
2. Add broth or water to cover.
3. Bring to boil and simmer over medium-low heat until potatoes are tender, about 20 minutes.
4. With a masher, blend soup to desired consistency.
5. Add milk.
6. Add optional chilis and bacon, if using. Add salt and pepper to taste.
7. Serve in bowls and top with chopped green onions as desired.

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