

Potato Corn Chowder

Serves: 6

Total Time: 45 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 large saucepan
- Wooden spoon

Ingredients

- 4 cups canned chicken broth
- 3 stalks celery, chopped
- 2 lbs russet potatoes, chopped
- 1 ½ cups onion, chopped
- 1 ¾ cups corn
- 7 ounces diced green chilies
- 1 tsp thyme
- 1 cup milk
- ¾ cup shredded cheddar and Monterey Jack cheeses
- Black pepper to taste
- Optional - cilantro
- Optional - crushed chips
- Optional - sour cream

Instructions

- Add broth to a large saucepan and bring to a boil
- When broth comes to a boil, add vegetables and thyme
- Cover and cook over medium-low heat for 20 minutes
- Remove from heat and break up potatoes
- Stir in milk, cheese, and pepper and cook over medium-high heat for a minute more until very hot
- Garnish with cilantro, crushed chips, and sour cream
- Serve and enjoy!