



## Chipotle Cheddar Corn Chowder

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 25 minutes

Total Time: 35 minutes

- 4 slices thick-cut bacon, chopped
- 1 medium yellow onion, chopped
- 4 cups fresh or frozen corn kernels (from about 4 ears)
- 1 russet potato, peeled and cut into 1-inch cubes
- 1 poblano pepper, seeded and chopped
- 1/2 canned chipotle peppers in adobo, chopped (for spicier, add up to 2 peppers total)
- 2 garlic cloves, finely chopped or grated
- Fine sea salt and freshly ground black pepper
- 4 cups low-sodium chicken broth
- 1 cup milk of your choice
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded pepper Jack cheese
- 1/3 cup fresh cilantro, chopped

For Serving:

- Diced avocado
- Plain Greek yogurt (optional)
- Crumbled cotija or feta cheese
- Chopped fresh cilantro

Place the bacon in a large Dutch oven. Cook, stirring, over medium-high heat until the bacon is crispy and the fat has rendered, about 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Drain off all but 1 tablespoon of bacon fat (or if there isn't enough, add olive oil to make 1 tablespoon total).

Add the onion to the pot and cook, stirring, until soft, about 5 minutes. Add the corn, potato, poblano, chipotles, and garlic. Season with salt and pepper and stir to combine. Pour in the

broth. Bring to a boil, then reduce the heat to medium-low and simmer until the potato is soft, 10 to 15 minutes.

Transfer half of the chowder to a blender and pulse a few times; you want to keep it a bit chunky rather than purée it. Return chowder to the pot. (Alternatively, use an immersion blender to blend lightly directly in the pot.) Stir in the milk, cheddar and pepper Jack. Cook, stirring, until the cheeses have melted and the chowder thickens slightly, about 5 minutes. Stir in the cilantro and remove the pot from the heat.

Ladle the chowder into bowls. Top with the reserved bacon, avocado, yogurt (if using), cotija, and cilantro. Serve immediately.

*Recipe from Half Baked Harvest*