



Smoky Corn Chowder

A comforting potato chowder featuring smoky charred corn, topped with sweet capsicum and finished with a dollop of lime cream.



35 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

| | 4 PERSON | 6 PERSON |
|-----------------|----------|-----------|
| CORN COBS | 3 | 4 |
| BROWN ONION | 1 | 2 |
| CELERY STALKS | 2 | 3 |
| MEDIUM POTATOES | 4 | 6 |
| VEG STOCK PASTE | 1 jar | 1 jar |
| RED CAPSICUM | 1 | 2 |
| GREEN CHILLI | 1 | 1 |
| CORIANDER | 1 packet | 2 packets |
| SOUR CREAM | 1 tub | 1 tub |
| LIME | 1 | 2 |

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika

NOTES

You can add some tinned beans for extra protein. Serve with a side of crusty bread for a more filling meal.

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1. CHAR THE CORN

Heat a saucepan over medium-high heat with **oil**. Remove **corn kernels** from cob and add to pan. Cook for 5 minutes until charred, remove from pan and set aside.

2. SIMMER THE SOUP

Dice **onion, celery, and potatoes** (1cm). Reheat pan over medium heat with **oil**. Add **vegetables** and cook for 5 minutes. Stir in **1 tsp smoked paprika, stock paste, and 1.5L water**. Bring to a simmer and cook for 15-20 minutes until potatoes are tender.

6P – stir in 3 tsp smoked paprika, stock paste and 2L water.

TIP *Add a pinch of cumin or dried oregano for extra depth of flavour. We added 1 tsp cumin and 1 tsp ground coriander.*

3. PREPARE THE TOPPINGS

Dice **capsicum** and slice **chilli**. Chop **coriander**. In a small bowl, combine **sour cream** with **zest of 1/2 lime**.

TIP *For added texture, crush tortilla chips or toast pepita seeds for a topping.*

4. FINISH AND SERVE

Return **charred corn** to the soup. Using a stick mixer, blend the soup halfway to keep some texture. Squeeze in **1/2 lime juice** (wedge remaining). Season with **salt and pepper**. Ladle into bowls. Top with **prepared toppings** and serve with **lime wedges**.

6P – squeeze in juice from 1 lime (wedge remaining).

TIP *Stir in a splash of milk for extra creaminess. Blending the soup is optional and will give a thicker consistency.*

This recipe has simplified instructions to help lower your meal cost.