

# Easy Corn Chowder

## Ingredients

6 slices bacon, cut into small strips  
1 large onion, chopped  
1 lb. russet potatoes, cut into small cubes  
4 c. low-sodium chicken stock  
2 tbsp. all-purpose flour  
1/2 c. milk  
3 c. corn  
1/2 c. heavy cream  
1 c. white Cheddar  
kosher salt  
Freshly ground black pepper  
1 tbsp. Chopped chives, for garnish

## Directions

In a large pot over medium heat, cook bacon until crisp. Remove bacon onto a paper-towel lined plate. Drain all but one tablespoon fat and cook the onions until translucent, about 4 minutes. Add potatoes and chicken stock and bring to a boil. Reduce heat, cover, and simmer for about 10 minutes, or until the potatoes are tender. When potatoes are tender, whisk flour into milk and stir into pot. Add corn, cream, cheese and bacon and bring soup back to a boil, cooking until cheese is melted, 2 to 3 minutes more. Season with salt and pepper, garnish with chives and serve.

