

Triple C Corn Chowder

(Creamy, Chunky, and Comforting)



MAKES 6 - 8 SERVINGS

Ingredients:

- 5 c corn (32 oz bag of frozen corn)
- 1 large rutabaga, cubed
- 5 medium carrots, chopped
- 3 celery stalks, chopped
- 2 medium onions, chopped
- 1 red sweet pepper, chopped
- 6 c vegetable broth
- 2 Tbsp olive oil
- 2 Tbsp Signature Blend Fresco Spice Blends
- 1 tsp salt
- ¼ tsp coarse black pepper



Directions:

Heat olive oil in skillet on medium (approx. 60 seconds). Add 2 cups of corn, 1 cup of chopped carrots, 1 cup of chopped celery, 1 cup of chopped onion, and sauté until carrots are tender (approx. 5 minutes). Place sautéed vegetables in a blender or a food processor along with 3 cups of vegetable broth. Puree until mix is smooth and creamy. Place puree and the remaining ingredients and seasonings into an 8 quart pot, stir until evenly mixed, and bring to a boil. Reduce heat to low and let simmer covered until the rutabaga is tender (approx. 10 minutes). Remove from heat. Serve at desired temperature.

Note: Signature Blend spice blend has the following ingredients - red bell pepper, garlic, oregano, basil, parsley, paprika, red pepper flakes, and spices