



SPICY CORN CHOWDER



Creamy corn chowder made with chopped bacon, sweet corn, celery, carrots, onion and green peas, topped with crispy **Spicy Breaded Corn Nuggets with Jalapeño**.

Yield: 6 Servings

Ingredients:

18 Each	Spicy Breaded Corn Nuggets with Jalapeño [#241720], Prepared According to Package Directions	¼ Cup	Flour
4 Each	Bacon Slices	4 Cups	Chicken Stock
½ Cup	Celery, Diced	½ Cup	Russet Potatoes, Diced
½ Cup	Carrots, Diced	1 ½ Cups	Heavy Cream, Room Temperature
½ Cup	White Onion, Diced	½ Cup	Sweet Corn Kernels
2 Tbsp.	Garlic, Minced	½ Cup	Green Peas
		To Taste	Salt & Black Pepper

Directions:

1. In a large saucepot, heat up the bacon on medium heat.
2. Cook for 6-8 minutes, or until the bacon is crispy, then remove it from the pot and chop it.
3. Add in the celery, carrots and onion, then cook for 1-2 minutes, or until the onions are translucent.
4. Stir in the garlic, then cook for another minute.
5. Coat the vegetables in the flour and toast it for 1-2 minutes while stirring.
6. Pour in the chicken stock and russet potatoes, then simmer for 15-18 minutes, or until the potatoes are tender.
7. Mix in the heavy cream, sweet corn kernels, green peas, salt and black pepper, then cook for another 3-4 minutes.
8. Top with **Spicy Breaded Corn Nuggets with Jalapeño** and garnish with bacon when serving.

