

CREAMY CORN (HOWDER

THAT'S
SMART![®]

Prep Time: 25 min

Total Time: 40 min

Cook Time: 15 min

Serves 8-10

Ingredients

3 stalks Celery, chopped

1 Red Bell Pepper, chopped

3 Tbsp. That's Smart! Butter

Salt and Black Pepper

1 Tbsp. That's Smart! Italian Seasoning

6 cups That's Smart! Chicken or
Vegetable Broth/Stock

1 pkg. That's Smart! Onion Soup Mix

15 oz. That's Smart! Canned Potatoes, quartered

2 cans (15 oz.) That's Smart! Canned Corn, divided

1 1/2 cups That's Smart! Milk or half-and-half

Shredded Cheese

Crumbled Bacon, cooked

Green Onions

Directions

1. Cook celery and bell pepper in butter over medium heat until softened. Season with salt, pepper, and Italian seasoning. Add chicken broth and onion soup mix. Bring to a boil, then reduce heat and stir in potatoes and 2 cups of corn. Simmer for 10 minutes.
2. Meanwhile, in a blender, add 1 cup of reserved corn and 1/2 cup of milk. Pulse until blended but still chunky, adding more liquid as necessary. Add the mixture to the soup with the remaining milk and stir until combined. Simmer for another 10 minutes, then remove from heat.
3. Serve the soup with crumbled bacon, green onions, and shredded cheese. Refrigerate leftovers for up to 5 days or freeze them for up to 6 months

