



## Vegan Coconut Corn Chowder

with Chiles & Lime



30min



2 Servings

Creamy, complex, and comforting, chowder is a one-pot wonder. Here, we use coconut milk and fresh, flavorful vegetables for our tropical-inspired vegan version. Onions and peppers sauté along with garlic, ginger, and serrano chili to create a dynamic base to which we add potatoes and corn. Coconut milk is naturally sweet and creamy and creates a robust soup which needs only a final sprinkling of cilantro and a squeeze of lime.



## What we send

- 2 Yukon gold potatoes
- 1 bell pepper
- 1 yellow onion
- 1 oz fresh ginger
- garlic
- 1 serrano pepper
- 5 oz corn
- 13.5 oz can coconut milk <sup>15</sup>
- ¼ oz fresh cilantro
- 1 lime

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- medium Dutch oven or pot with lid

## Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 660kcal, Fat 39g, Carbs 72g, Protein 11g



### 1. Prep ingredients

Scrub **potatoes**, then cut into ½-inch pieces. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **onion**. Finely chop **2 teaspoons each of ginger and garlic**. Thinly slice **half of the serrano chili**, then finely chop the rest (remove seeds for less heat).



### 4. Prep cilantro & lime

Meanwhile, coarsely chop **cilantro**. Cut **lime** into 4 wedges.



### 2. Start chowder

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium. Add **onions, peppers, and a pinch of salt**; cook, stirring, until softened, 3-4 minutes. Add **garlic, ginger, and finely chopped serranos**; cook, stirring, until fragrant, 1-2 minutes.



### 5. Finish chowder

Squeeze juice from **2 lime wedges** into **chowder**. Season to taste with **salt** and **pepper**.



### 3. Simmer chowder

To same pot, add **potatoes** and **corn**; cook, stirring, until slightly softened, 2-3 minutes. Stir in **coconut milk** and **1 teaspoon each of salt and sugar**; bring to a boil. Cover, reduce heat to low, and simmer until potatoes are tender, about 10-15 minutes.



### 6. Serve

Serve **coconut corn chowder** with **sliced serranos** and **cilantro** sprinkled over top. Serve with **remaining lime wedges** for squeezing. Enjoy!