

# DINNERLY



## Bacon & Corn Chowder with Toasted Garlic Bread



20-30min



2 Servings

This chowder makes it cool to be corny, and we're not talking about Dad jokes. We're talking about flavor. Corn's natural starches make for a creamy chowder without the addition of any dairy or heaviness from cream. We naughtied it up a bit with rendered bacon bits, because bacon and corn go together like peas and carrots. Aw shucks, we just love when fresh corn season hits! We've got you covered!

## WHAT WE SEND

- 3 ears of corn
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 mini French rolls <sup>1</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

## TOOLS

- blender or immersion blender
- large saucepan
- rimmed baking sheet

## ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

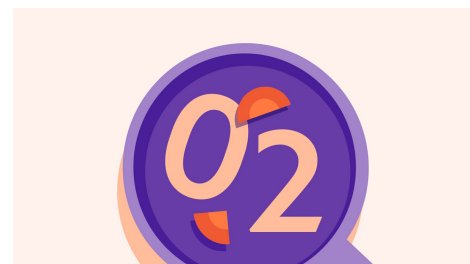
Calories 560kcal, Fat 23g, Carbs 57g, Protein 30g



### 1. Prep ingredients

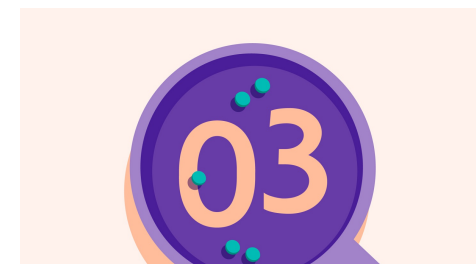
Shuck **corn**, if necessary; remove strings. Cut kernels from cobs, as close to cob as possible. Using a table knife, scrape cobs over a bowl to extract corn "milk." Break cobs in half.

Cut **bacon** crosswise into ½-inch strips. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Peel **2 large cloves garlic**; roughly chop 1 clove. Reserve whole clove for step 5.



### 2. Cook bacon

Place **bacon** in a large saucepan. Cook over medium-high heat, stirring often, until golden brown and crisp, 5–6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate; reserve **fat** in saucepan.



### 3. Make soup

Add **chopped garlic** and **scallion whites and light greens** to saucepan; cook until fragrant, about 1 minute. Add **corn kernels, corn milk, corn cobs, 1 teaspoon salt**, and **3 cups water**. Cover and bring to a boil. Reduce heat to medium-low and simmer, partially covered, about 20 minutes. Discard cobs. Use a slotted spoon to remove and reserve **2 tablespoons corn kernels**.

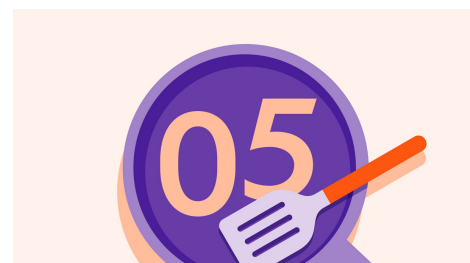


### 4. Purée soup

Preheat broiler with a rack in the upper third.

Using an immersion blender, purée **soup** until fairly smooth and creamy. If using a regular blender, place a clean towel between canister and top; remove feed tube and pulse to blend. (Careful! Hot liquids might splatter.)

If soup seems too thick, add ¼ cup water. Stir in ⅔ of the **bacon** and season to taste with **salt** and **pepper**.



### 5. Broil bread & serve

Split **rolls** and place on a rimmed baking sheet, cut-side up. Generously drizzle with **oil** and season with **salt** and **pepper**. Broil on upper oven rack until golden, 1–2 minutes (watch closely as broilers vary). Rub cut sides with **reserved garlic clove**.

Serve **chowder** topped with **scallion dark greens, bacon, and corn kernels**. Serve **garlic bread** alongside. Enjoy!



### 6. Make it ahead!

You can get all of the prep in step 1 off your to-do list ahead of time and store each separately in the fridge. That way, once that dinner hunger strikes, all you have to do is throw it all into a pot and buzz it up.