

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 ¹

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

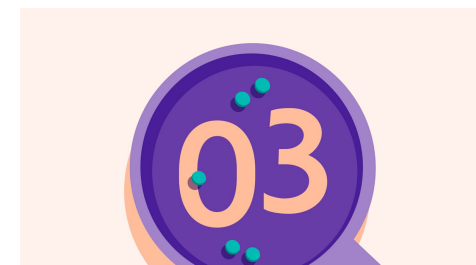
Shuck **corn**, if necessary; remove strings. Cut kernels from cobs, as close to cob as possible. Using a table knife, scrape cobs over a bowl to extract corn "milk." Break cobs in half.

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**.

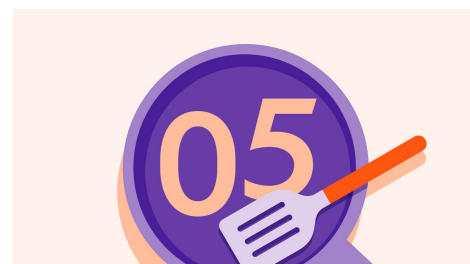


4. Purée soup

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.