

# HAM AND CORN CHOWDER

Serves: 6 | Preparation: 8 minutes | Total: 25 minutes

Difficulty: Easy



## INGREDIENTS

- 3 slices raw bacon, diced
- 1/2 large onion, diced
- 1 1/2 cups potatoes, peeled and diced
- 1/2 red pepper, diced
- 1 teaspoon thyme
- Black pepper, to taste
- 2 cups chicken broth
- 3 cups corn (fresh, frozen, or canned)
- 1 1/2 cups ham, diced
- 2 tablespoons flour
- 1 1/2 cups milk

## INSTRUCTIONS

1. In a pot over medium heat, cook onions and bacon until onions are translucent. Add potatoes, red peppers, thyme, pepper, and chicken broth. Bring to a boil, then reduce heat to medium-low and simmer for 8 minutes.
2. Add corn and ham. Simmer for 7 minutes or until potatoes are tender.
3. In a small dish, stir together milk and flour. Add to soup and bring to a boil. Allow to boil for 2 minutes or until slightly thickened, stirring frequently.

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Adapted from [spendwithpennies.com](https://spendwithpennies.com)