

## **CORN CHOWDER WITH OAT MILK**

- 1 tsp Extra-virgin olive oil
- 1 medium Yellow Onion, diced
- 3 cloves Garlic, minced
- 2 large Yukon Gold potatoes, scrubbed and diced|32 oz Chicken broth
- 12 oz Planet Oat® Extra Creamy Oatmilk
- 5 ears Fresh sweet corn kernels, cut off the cob, divided
- 1/4 tsp Salt
- 1/4 tsp Ground black pepper

### **FOR SERVING**

- 6 slices Bacon, cooked and crumbled
- Dinner rolls

1. Heat extra virgin olive oil over medium heat in a large soup pot. Add onion and sauté 5 minutes until fragrant and softened, stirring occasionally. Add garlic and sauté an additional minute. Add potatoes and chicken broth. Cover pot and bring soup to a boil, then reduce heat and simmer 10 minutes.
2. Add Planet Oat, corn kernels from 4 cobs, salt and black pepper and simmer another 20 minutes or until potatoes are tender. Remove from heat.
3. Using an immersion blender (and doing so carefully, as the soup is HOT), blend soup until smooth. Place soup back on low heat, then add kernels from the reserved cob and simmer another 10 minutes to heat through. Season to taste.
4. Ladle soup into bowls and top with crispy bacon crumbles. Serve with dinner rolls.
5. Recipe note: to make vegan, use vegetable broth and omit bacon. To make gluten free, use GF chicken broth and serve with GF rolls or crackers.

### **ADDITIONAL INFORMATION**

**Ingredients**

[1 medium Yellow Onion, diced](#), [1 tsp Extra-virgin olive oil](#), [1/4 tsp Ground black pepper](#), [1/4 tsp Salt](#), [12 oz Planet Oat® Extra Creamy Oatmilk](#), [2 large Yukon Gold potatoes, scrubbed and diced](#), [3 cloves Garlic, minced](#), [32 oz Chicken broth](#), [5 ears Fresh sweet corn kernels, cut off the cob, divided](#), [6 slices Bacon, cooked and crumbled](#), [Dinner rolls](#), [FOR SERVING](#)

**Course**

[Sides](#), [Starters](#)

**Cuisine**

[American](#)

**Category**

[plant based](#), [Soups](#), [Vegetarian](#)

**Serving Size**

6