LIBBY'S SPICY PUMPKIN CORN CHOWDER

- 3 slices Pork or turkey bacon, cooked, cut 1/2 inch pieces
- 1 Tbsp olive oil
- 1 small Onion, chopped
- 4 oz Fire-roasted green chilies, diced, undrained
- 1 large Russet potato, peeled, cut 1/2 inch chunks
- 1 cup Corn, frozen
- 3 ea Garlic cloves, finely chopped
- 3 cups Chicken broth
- 1 cup Libby's 100% Pure Pumpkin
- 1/8 to 1/4 tsp Cayenne pepper
- Salt and black pepper, to taste
- 2 Tbsp Fresh cilantro, roughly chopped

1. Heat olive oil and cook onion in medium saucepan over medium-high heat, stirring frequently or until onions are tender, about 3 minutes.
2. Reduce heat to medium, add corn, green chiles, and garlic. Cook, stirring occasionally, for 2 minutes.
3. Stir in chicken broth, Pumpkin, potatoes and cayenne pepper, bring to a simmer. Cook, stirring occasionally, for 15 minutes or until potatoes are just tender.
4. Stir in crumbled bacon.
5. Season to taste with salt and black pepper.
6. Stir in fresh cilantro just before serving.

ADDITIONAL INFORMATION

Ingredients	• 1 Tbsp Olive oil, 1 cup Corn, frozen, 1 cup Libby's 100% Pure Pumpkin, 1 large Russet potato, peeled, cut 1/2 inch chunks, 1 small Onion, chopped, 1/8 to 1/4 tsp Cayenne pepper, 2 Tbsp Fresh cilantro, roughly chopped, 3 cups Chicken broth, 3 ea Garlic cloves, finely chopped, 3 slices Pork or turkey bacon, cooked, cut 1/2 inch pieces, 4 oz Fire-roasted green chilies, diced, undrained, Salt and black pepper, to taste
Course	Dinner, Entrees, Lunch, Sides, Starters
Cuisine	American, Seasonal Fall
Category	Soups
Serving Size	6