

Corn Chowder w. Andouille

(8 servings)



Ingredients:

- 2 tbsp Olive Oil
- 1 cup coarsely chopped Onion
- ½ cup diced Celery
- ¾ cup chopped Green Bell Pepper
- ¾ cup chopped Red Bell Pepper
- 2 cloves Garlic, minced
- ½ tsp Cayenne Pepper
- 1 lb Andouille Sausage, diced small
- 3 cups frozen Corn kernels, thawed
- 2 Bay leaves
- 2 tsp dried Thyme
- 6 cups low sodium Chicken broth
- 3 Yukon Gold Potatoes, cut into ½" cubes
- 1 cup Heavy Whipping Cream
- Salt & Pepper to taste
- ½ cup chopped Cilantro

Directions:

Heat olive oil in a large pot over medium-high heat.
Cook and stir onion, celery, green bell pepper, and red bell pepper in the hot oil until softened, about 5 minutes.
Stir garlic, cayenne pepper, and diced Andouille sausage into the onion mixture; continue to cook and stir until the sausage is hot, 1 to 2 minutes more.
Fold corn kernels and bay leaves into the sausage mixture; season with thyme.
Allow the mixture to simmer until the corn is warmed, about 1 minute.
Pour chicken broth into the pot; bring the mixture to a boil, reduce heat to medium-low, and cook at a simmer, stirring occasionally, about 30 minutes.
Stir potatoes and heavy cream into the pot, place a cover on and continue cooking at a simmer until the potatoes are tender, about 20 minutes.
Season the chowder with salt and black pepper.
Remove Bay leaves, garnish with Cilantro.