



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 cover...

WHAT WE SEND

- corn on cob
- thick cut bacon
- garlic
- scallions

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- baking sheet
- immersion blender
- medium saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 471.0kcal, Fat 25.8g, Proteins 15.5g, Carbs 48.9g



1. Prep ingredients

Shuck **corn**, if necessary; remove strings. Cut kernels from cobs, cutting 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**, thinly slice whites and greens separately. Peel **2 large cloves garlic**; roughly chop 1.



2. Cook bacon

Place **bacon** in a large saucepan over medium-high heat. Cook, stirring often, until bacon is golden brown and crisp, 5-6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Leave remaining fat in saucepan.



3. Make soup

Add **garlic**, **scallion whites**, and **all but 1 tablespoon scallion greens** to saucepan. Cook about 1 minute. Add **corn kernels**, **corn milk**, **corn cobs**, **1 teaspoon salt**, and **3 cups water**. Cover, bring to a boil, reduce heat to medium-low; simmer, partially covered, about 20 minutes. Remove and discard **cobs**. Use a slotted spoon to reserve **2 tablespoons corn kernels**.



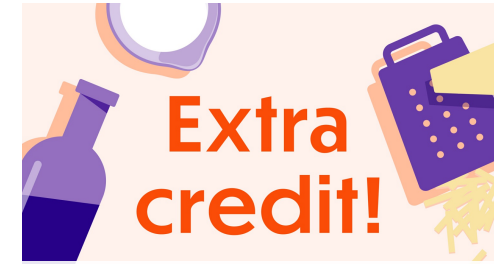
4. Purée soup

Using an immersion blender, purée soup until fairly smooth and creamy. For regular blender, place a clean towel between canister and top. Remove feed tube and pulse to blend. (Careful! Hot liquids might splatter.) Add **¼ cup water** if soup seems too thick. Stir in **⅔ of the bacon** and season to taste with **salt** and **pepper**.



5. Finish & serve

Preheat broiler with top rack in upper third. Halve **rolls** horizontally. Place on a baking sheet, cut side-up, drizzle generously with **oil**, and season with **salt** and **pepper**. Broil until golden, 1-2 minutes (watch closely). Rub with **reserved garlic clove**. Ladle **soup** into bowls and top with **scallion greens** and **reserved bacon and corn kernels**. 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.