



# DINNERLY



## Bacon & Corn Chowder with Toasted Garlic Bread

 30-40min  4 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

- garlic
- thick cut bacon
- corn on cob
- bunch 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 450.0kcal, Fat 25.5g, Proteins 14.7g, Carbs 44.3g



### 1. Prep ingredients

Shuck **corn**, if necessary; remove strings. Cut kernels from cobs, cut as close to cob as possible. Using a table knife, scrape cobs over a bowl to extract corn "milk". Break 3 cobs in half, discard remaining. Cut **bacon** crosswise into ½-inch strips. Trim ends from **scallions**, then thinly slice whites and greens separately. Peel **3 garlic cloves**; roughly chop 2.



### 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 soup 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**.



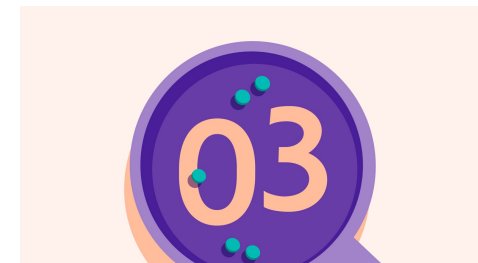
### 2. Cook bacon

Place **bacon** in a medium pot over medium-high heat. Cook, stirring often, until bacon is golden brown and crisp, about 8 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Leave remaining fat in saucepan.



### 5. Broil bread & serve

Preheat broiler with top rack in the 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



### 3. Make soup

Add **garlic**, **scallion whites**, and **all but 2 tablespoons scallion greens** to saucepan. Cook about 1 minute. Add **corn kernels**, **corn milk**, **reserved cobs**, **2 teaspoons salt**, and **5 cups water**. Cover, bring to a boil, reduce heat to medium-low and simmer, partially covered, 20 minutes. Remove and discard **cobs**. Use a slotted spoon to reserve about ¼ cup kernels.



### 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.