



# Sweet Corn and Potato Chowder

**with Brioche Croutons**

The secret to this rich corn chowder isn't the cream, though of course we've swirled it in for extra luxuriousness. It turns out that mashing some of the potatoes in the pot after simmering gives the soup its velvety texture. The spuds join fresh corn and sautéed aromatics in a white wine-infused broth. Top each bowl with golden brioche croutons for some contrasting crunch.

30–40 minutes    780 calories per serving



## Ingredients

- 2 ears corn
- 12 ounces red-skinned potatoes
- 1/8 ounce chives
- 2 slices brioche
- 1 yellow onion
- 2 cloves garlic
- 4 packets unsalted butter
- 2 tablespoons flour
- 1 vegetable bouillon cube
- 1/4 cup white wine
- 4 ounces heavy cream

## You'll need

- olive oil
- kosher salt
- black pepper
- 8" medium pot
- 10" medium pan
- potato masher (optional)

## Recipe tips

Be sure to read through the entire recipe before you begin cooking.

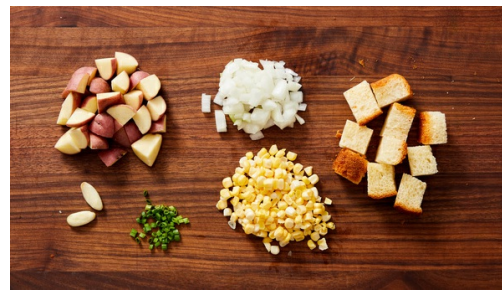
Need a trick for removing corn kernels from the cob? Lay each cob flat on your cutting board and carefully slice kernels off 1 side. Rotate cob and continue slicing to remove kernels on all sides.

Flour helps thicken the chowder as it simmers. Stir it into the vegetables before adding the liquid to toast it slightly and prevent any flour lumps in your soup.

Mashing some of the potatoes into the chowder will release starch and help it to thicken. Leave the rest of the potatoes intact for texture in the soup.

Questions? Email [help@plated.com](mailto:help@plated.com) or call 855-525-2399. Visit [plated.me/allergens](http://plated.me/allergens) for more information on dietary restrictions.

1929-6965-2P



### 1. Prepare ingredients

Rinse all produce. Shuck **corn**, discarding husks and silk; slice off **kernels**, discarding cobs (see recipe tip). Cut **potatoes** into 1/2-inch cubes. Thinly slice **chives**. Cut **brioche** into 1-inch cubes. Peel **onion** and cut into small dice. Using the flat side of a knife, gently crush **garlic cloves**.



### 4. Make croutons

While chowder simmers, heat **remaining butter** in a medium pan over medium-low heat. When butter is foamy, add **brioche, crushed garlic, 1/4 teaspoon salt, and pepper** as desired. Cook, stirring frequently, until brioche is golden and garlic is fragrant, 5–6 minutes. Remove pan from heat and remove and discard **crushed garlic** (it flavored the croutons, but won't be pleasant to bite into). Set **croutons** aside for serving.



### 2. Sauté vegetables

Heat **1 packet butter** and **1 teaspoon olive oil** in a medium pot over medium-high heat. When butter is foamy, add **corn, potatoes, onion, and 1/2 teaspoon salt** and sauté, stirring occasionally, until softened, about 5 minutes. Then, stir in **flour** until no longer visible, 1–2 minutes more (see recipe tip).



### 5. Finish chowder

Once chowder thickens, add **cream, 1/4 teaspoon salt, and pepper** as desired to pot, still over medium-high heat. Simmer until slightly reduced, 3–5 minutes. Remove pot from heat. Using a fork or potato masher, carefully mash about **half of potatoes** in pot (see recipe tip), then stir to combine.



### 3. Simmer chowder

Add **bouillon cube, white wine, 2 1/2 cups water, and 1/4 teaspoon salt** to pot with vegetables and stir to combine. Increase heat under pot to high and bring to a boil, then reduce heat to medium high and simmer, stirring occasionally, until chowder thickens, about 7 minutes.



### 6. Plate chowder

Divide **sweet corn and potato chowder** between serving bowls. Garnish with **brioche croutons** and **chives**, and dig in!