

Corn Chowder



Ingredients

- 6 ears corn husked and taken off the cobb
- 3 medium potatoes cubed
- 1 large onion chopped
- 3 cups chicken bouillon or water
- Bunch of cilantro or parsley chopped
- ½ tsp. of thyme or tarragon
- Salt and pepper
- Grape Tomatoes sliced in half (optional)
- 1 chopped yellow zucchini (optional)

Directions

Place onion in soup pot with a little olive oil sauté until tender. Add corn and potatoes till just covered with some of the liquid and bring to a boil. Then put down to a simmer until veggies are tender (about 15 minutes). Take out 2/3 veggies and blend in a blender with a little of the broth until pureed. Then add back to pot with other veggies. Add salt, pepper and other seasonings. If too thick add some more liquid or a little milk. Add herb of choice and grape tomatoes if wanted and simmer for about 10 minutes. Enjoy!