

Creamy Potato and Corn Chowder



SERVES:
4



TOTAL TIME:
25 minutes



ESTIMATED COST:
\$5

INGREDIENTS

- 4 medium russet potatoes, peeled and cubed
- 1 cup frozen corn,
- 1 small onion, diced,
- 3 cups low-sodium chicken broth,
- 1 cup milk (any kind),
- 2 tbsp butter,
- Salt, pepper, and garlic powder



INSTRUCTIONS

- 1 Melt butter in a large pot over medium heat. Cook onion until translucent.
- 2 Add potatoes and broth, bring to a boil, then simmer for 15 minutes until potatoes are fork-tender.
- 3 Use a potato masher to roughly mash about half the potatoes right in the pot.
- 4 Stir in corn and milk, season well, and heat through.

