

## MORTON & BASSETT SPICES®

# Corn & Squash Chowder



- 3 tablespoons olive oil
- ½ zucchini, chopped
- 1 yellow squash, chopped
- 4 garlic cloves, diced
- ½ onion, diced
- 2 celery ribs, chopped
- 2 ears of corn, corn cut off
- 1 large potato, chopped
- 3 cups chicken broth
- 1 cup half and half
- ½ teaspoon Morton & Bassett Smoked Paprika
- ¼ teaspoon Morton & Bassett Cayenne Pepper
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- 1 teaspoon Morton & Bassett Parsley
- 1 teaspoon Morton & Bassett Thyme

In a large pot with olive oil, toss in onion, celery, and corn. Cook for 5-6 minutes over medium heat, then add garlic, cooking for another 3-4 minutes, until fragrant. Add chicken broth into the pot and turn up to medium high heat. When the broth comes to a boil, add potatoes and turn heat down to medium. Add M&B Smoked Paprika, M&B Cayenne Pepper, M&B Fine Ground Black Pepper, M&B Parsley, and M&B Thyme. Allow to simmer on medium heat for 10-12 minutes. Add zucchini and yellow squash. Cook for another 10-12 minutes, until potatoes are tender and zucchini and yellow squash are fully cooked. Using an immersion blender, blend a portion of the soup (right in the pot!). Pour in half and half, stir, and serve with bacon bits crumbled on top.

Servings: 4 | Time: 45 minutes



[mortonbassett.com](http://mortonbassett.com)

