

TasteBuds Mexican Street Corn Chowder

Ingredients:

- 2 TBSP (30 mL) butter
- 1 medium onion, chopped
- 1 red bell pepper, chopped
- 2 TBSP (15 mL) Chili Lime Rub
- 1 qt (1 L) of vegetable stock (or water)
- 3 cups (750 mL) frozen corn
- ½ cup (125 mL) grated cotija cheese
- Optional: ½ cup (125 mL) of heavy cream
- Optional Toppings: Cilantro, grated cotija cheese, avocado, Chili Lime Rub, lime wedges

Instructions:

Heat the butter in a nonstick pot over medium heat for 3 minutes, or until it melts. Add the onion, pepper, and rub then cook until the vegetables are tender, about 7 minutes.

Add the stock and half of the corn. Bring to a simmer and cook for 5-7 minutes.

Remove the pot from the heat and use an immersion blender (or traditional blender) to puree. Be careful of bubbling!

Return the pot to the stove over medium heat. Add the remaining corn and bring to a boil. Cook for an additional 2 minutes.

Add the cheese (and optional cream). Stir to incorporate.

Ladle into bowls and garnish with the optional toppings.