



RECIPE | PEPPERS

PEPPER & CORN VEGAN CHOWDER



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PEPPER & CORN VEGAN CHOWDER



INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Pepper, halved & sliced
- 1** white onion, chopped
- 1** leek, sliced
- 5 cups** frozen corn
- 4 cups** vegetable broth, divided
- 1 tsp** olive oil
- ½ tsp** ground black pepper

- ½ tsp** cayenne pepper
- ½ tsp** ground smoked paprika
- Fresh chives, sliced for garnish
- French loaf, optional for serving

DIRECTIONS

- 1** In a large pot, heat the oil over medium-high heat. Add onion and leek and sauté for 5 minutes.
- 2** Add corn and cook for 5 minutes. Add 2 cups of vegetable broth and bring to a boil. Remove from heat and let it cool slightly.
- 3** Blend the corn mixture until smooth.
- 4** Add remaining broth, mini peppers, and seasonings. Bring to a boil, then remove from heat.
- 5** To serve, divide the soup among 6 bowls and garnish with fresh chives. Serve with a slice of French loaf, if desired.



30 min

10 min PREP. | **20 min** COOKING



6



easy