



RECIPE | PEPPERS

PEPPER & CORN VEGAN CHOWDER



30 min

10 min
PREP.

20 min
COOKING



6



easy

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
1/8 tsp ground black pepper

1/8 tsp cayenne pepper
1/8 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.