

# Creamy Summer Corn Chowder



## Ingredients:

1 Tbs butter  
1 sweet onion, diced  
1 ear sweet summer corn,  
fresh, corn removed  
1 15 oz can creamed corn  
1 4.5 oz can diced green chiles  
4 oz Greek Cream Cheese  
1.5 cups chicken broth  
salt and pepper to taste

## Instructions:

Heat a deep skillet over medium high heat and add in the butter then the onion, sautéing until the onion is fragrant and translucent (5 min). Add in the fresh corn, creamed corn, and diced green chiles and mix until heated through, 3 to 5 minutes, then add in the cream cheese and stir until the cream cheese melts and is fully incorporated into the corn mixture. Then add in the chicken broth and continue to cook for 10 minutes over medium heat so that the soup reduces slightly and thickens. Season with salt to taste.

**#JUNEDAIRYMONTH**

