

Panera Bread's Vegetarian Summer Corn Chowder

Have some bread with this delicious soup for dinner during a cold, rainy night. It's definitely comforting and warm.

Serves 6 | Prep. time 10 minutes | Cooking time 45 minutes



Ingredients

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 medium red onion, diced
- 3 tablespoons all-purpose flour
- 2 russet potatoes, diced
- 4-6 cups unsalted vegetable stock
- ½ cup red bell pepper, diced
- ½ cup green bell pepper, diced
- 4 cups whole corn kernels

¼ teaspoon black pepper, ground
1 cup half-and-half cream
Salt and pepper to taste
Chives, thinly sliced, for garnish
Bacon bits, for garnish

Preparation

1. Sauté the onion in butter and oil over low heat. When the onion becomes translucent, add in the flour and cook for another 4-6 minutes.
2. Dice the potatoes into quarter-inch cubes and add them to the simmering mixture. Add the broth, then turn the heat up and bring the mixture to a boil.
3. Reduce the heat to medium and continue simmering for 14-16 minutes.
4. Dice the bell peppers into quarter-inch cubes and add them to the mixture. Also add in the corn, pepper, cream, salt, and pepper, and allow the mixture to simmer for another 14-16 minutes.
5. Transfer the soup into a bowl and garnish with chives and bacon, if desired.