

Thai Corn Chowder

Ingredients:

- ✓ 2 tbsp olive oil
- ✓ 1 tbsp minced garlic
- ✓ 1 tsp ginger
- ✓ 1 jalapeno, deseeded
- ✓ 4 cups chicken broth
- ✓ 2 potatoes, cubed
- ✓ 3 cans of corn
- ✓ 1 can coconut milk
- ✓ 2/3 cup sweet Thai chili sauce
- ✓ 8 ounces mozzarella or fontina cheese, shredded
- ✓ 1/3 cup fresh basil, chopped
- ✓ 2 tbsp butter
- ✓ Lime juice for serving



Total Time: 50 minutes Servings: 4

Directions:

1. Heat a large soup pot over medium heat, add olive oil. Once hot, add garlic, ginger, and the diced jalapeno. Cook 1-2 minutes until soft, then add chicken broth and potato. Summer, uncovered, for 15 minutes until potato is tender.
2. Add the corn, coconut milk, and sweet Thai chili sauce. Continue cooking until corn is tender, about 5 minutes. Reduce the heat to low and add butter and cheese. Cook until the cheese has melted and the soup is creamy. Top with fresh basil.
3. Serve with lime juice and extra Thai chili sauce.

****Do not leave in pan until it gets cold, the cheese gets crazy stuck if you do.**

