

# CopyCat Bob Evans Sausage Corn Chowder

## Ingredients

1 pound Bob Evans® Original Recipe, Zesty Hot or Sage Sausage Roll  
1 cup diced onions  
1 cup diced red bell peppers  
2 tablespoons all-purpose flour  
4 cups milk, whole or 2%  
2 (15 ounce) cans sweet cream style corn  
 $\frac{1}{4}$  teaspoon garlic powder  
1 teaspoon salt and pepper to taste  
3 teaspoons sliced green scallions

## Directions

Over medium-high heat, brown and crumble sausage in soup pot.

While sausage begins to brown, add onions and red peppers, cook until tender and sausage is no longer pink. Drain.

Add flour, stir well into mixture and cook 5-6 minutes.

Add milk and combine with sausage mixture.

Add cream corn and simmer for 20-25 minutes until base thickens.

Add garlic powder, salt and pepper.

Garnish with scallions on top in soup bowl.

Refrigerate leftovers.