

CopyCat Panera Bread Summer Corn Chowder

Ingredients

5 cups vegetable stock
3 tbsp all-purpose flour
1 tbsp unsalted butter
2 tbsp olive oil
4 cups corn kernels
1 medium yellow onion, roughly 8 oz, diced
1 russet potatoes, roughly 4 oz, diced
 $\frac{1}{2}$ cup red bell pepper, diced
 $\frac{1}{2}$ cup yellow bell pepper, diced
1 cup heavy cream
 $\frac{1}{4}$ cup white wine
Salt, to taste
Ground black pepper, to taste

For Serving:

2 tomatoes, roughly 2 oz total, diced

Directions

Heat oil and butter in a pot over low heat. Add onion and saute until translucent.

Add corn, bell peppers, and potatoes. Saute briefly.

Add flour. Roast briefly.

De-glaze with white wine and reduce briefly.

Add stock and bring to a boil. Once boiling, reduce heat to medium.

Cover pot and let it simmer for at least 15 minutes, or until vegetables soften and raw flour taste is gone.

Transfer soup into a blender and puree until smooth. Stick blender can also be used as substitute.

If needed, strain soup back into the pot to discard any leftover solids.

Return soup back to heat and add cream. Season with salt and pepper to taste. Adjust accordingly.

Evenly distribute soup into bowls, then garnish with diced tomatoes. Serve and enjoy!