



## Crock Pot Corn & Potato Chowder

*Your family will love this satisfying meal and you'll love how easy it is to make!*

Serves: 4 - 6

### Ingredients

- 5 slices organic turkey bacon
- 1 tablespoon oil
- 1 medium onion, chopped
- 1 tablespoon flour
- 3 cups frozen organic corn
- 1 can organic cream of celery soup (We like Amy's Kitchen!)
- 1 cup organic chicken broth
- ½ cup green and/or red pepper, chopped
- 2 large potatoes, red or yellow, cubed
- 1 cup evaporated milk or cream
- 1 teaspoon Herbamare organic herb seasoning salt (more or less, to taste)  
salt and pepper to taste
- 1-2 tablespoons chopped fresh chives or green onions

### Directions

1. Sauté bacon in oil until crisp.
2. Add onion and sauté briefly.
3. Sprinkle flour over the bacon, onion and oil and stir.
4. Combine the bacon and onion mixture with corn, soup, broth, chopped pepper, and potatoes in your crock pot.
5. Cook on low for 7-9 hours.
6. Add evaporated milk and seasonings 30 minutes before serving.
7. Serve with fresh chives or green onions on top.