



Chipotle Corn Chowder

Serves: 6+

grecodesigncompany.com adapted from MorningStar Farms®

- 1-3/4 cups vegetable broth
- 1-1/2 cups frozen whole kernel corn
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 1 cup sliced carrots
- 1/8 tsp ground cayenne pepper
- 2/3 cup evaporated fat free milk
- 3 Tbsp all-purpose flour
- 1/2 package (6 oz.) MorningStar Farms® Chipotle Black Bean Crumbles™
- 4 ounces American cheese, cut up

1. In large saucepan combine broth, corn, green pepper, red pepper, carrots, and cayenne pepper. Bring to boiling. Reduce heat. Simmer, covered, for 5 minutes.
2. In small bowl whisk together milk and flour. Stir into hot mixture in saucepan. Bring to boiling. Stir in MorningStar Farms® Chipotle Black Bean Crumbles. Cook over medium heat until crumbles are hot, stirring frequently.
3. Add cheese, stirring until melted. Serve with parsley garnish.