



# **Potato Corn Chowder**

### **Ingredients:**

2 potatoes, peeled and diced 15 ounces sweet corn, drained 2 tablespoons margarine 1/4 cup all-purpose flour 2 cups skim milk 1/8 teaspoon pepper

#### **Equipment:**

**Cutting board** Knife Microwave safe bowl with lid Large Sauce pan with lid Spatula Can opener Measuring spoons Measuring cups

Number of Servings: 4 Prep Time: 20 minutes Total Time: 20 minutes

#### **Directions**

- 1. Wash potatoes, cut into bite size pieces. Place in microwave safe bowl with lid. Add 1/4 cup of water and cover.
- 2. Microwave on high for 8 minutes.
- 3. Open corn and pour into a colander. Rinse with cool water to remove sodium.
- 4. While potatoes are cooking, melt margarine in saucepan over medium heat and add flour. Stir until thoroughly mixed and smooth.
- 5. Slowly add skim milk to saucepan and stir until thickened, about 5 minutes.
- 6. Stir in corn and potatoes. Cook 2 to 3 minutes or until steaming hot. Season with pepper.

Note: Shredded cheese, crumbled bacon, chopped ham or onion may be added. Add clams for clam chowder.

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## **Nutrition Facts**

Amount Per S	erving		
Calories 203		Calories from Fat 54	
		%Daily \	/alue
Total Fat 60	100	9%	
Saturated Fat 1g			5%
Cholesterol 2mg			1%
Sodium 139mg			6%
Potassium 650mg			19%
Total Carbohydrate 30g			10%
Dietary Fiber 2g			8%
Protein 1g			2%
Vitamin A	12%	Vitamin C	27%
Iron	6%	Calcium	16%

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