

Sweet Corn Chowder with Red Pepper and Onion

Ingredients

- 3 cups corn kernels, shucked from ears
- 1 sweet onion, peeled and diced
- 2 Topepo Rosso peppers, seeded and diced
- 4 cups vegetable stock
- 6 fresh sage leaves, chopped
- Pinch red pepper flakes
- 2 teaspoons olive oil
- Sea salt

Preparation

Heat the oil in a 4-quart pot until shimmering. Add the onion and peppers and sauté until lightly tender, 2 to 3 minutes. Add the corn, sage and chile pepper flakes; sauté for 1 minute. Season with salt to taste. Stir in the broth and bring to a boil. Reduce the heat to medium low and simmer until vegetables are all tender, about 5 minutes.

Carefully pour half the mixture into a blender and purée until smooth (remember the soup is hot, so be careful). Stir the puréed mixture back into the pot with the remaining soup. Taste the soup and add more salt, if desired. Ladle into bowls, garnish with a few chile flakes and serve hot.