



Potato Corn Chowder

Ingredients

4 slices of bacon, diced	1 teaspoon of dried thyme
3 cloves of garlic, minced	Pinch of cayenne pepper
1 onion, diced	Kosher salt and ground black pepper, to taste
4 red potatoes, chopped	3/4 cup of light sour cream
1 (16-ounce) package of frozen corn kernels	3 tablespoons of all-purpose flour
4 cups of vegetable stock	2 tablespoons of chopped fresh chives

Method

Set Instant Pot to the high sauté setting. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.

Add garlic and onion. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes.

Stir in bacon, potatoes, corn, vegetable stock, thyme and cayenne pepper; season with salt and pepper, to taste. Select manual setting; adjust pressure to high, and set time for 10 minutes. When finished cooking, quick-release pressure.

In a small bowl, whisk together sour cream and flour; set aside.

Select high sauté setting. Bring to a boil; stir in sour cream mixture and cook, stirring frequently, until slightly thickened, about 4-5 minutes. If the mixture is too thick, add more vegetable stock as needed until desired consistency is reached.

Serve immediately, garnished with chives, if desired.