

## TEXAS PETE® CHIPOTLE CHOWDER with CORN

### INGREDIENTS:

2 quarts water	2 tbsp. thyme
1 lb. red potatoes, cut ½	2 bay leaves
1 onion, chopped	3 corn, shucked
1 carrot, chopped	3 cups heavy cream
1 tbsp. extra virgin olive oil	3 scallions, chopped
1 red bell pepper, chopped	½ tsp. white pepper
½ cup Texas Pete® Chipotle Hot Sauce	⅛ tsp. cayenne



### PREPARATION:

Combine water & red potatoes – bring to a boil & cook approx. 15 minutes – until tender. Drain & reserve. Saute the onions, carrots with extra virgin olive oil for 10-12 minutes. Add the red bell pepper, Texas Pete® Chipotle Hot Sauce, thyme, & bay leaves – reduce heat to low. Add reserved potatoes, corn and heavy cream. Garnish with scallions. Adjust seasonings w. pepper & cayenne.

