

Slow Cooker Creamy Bacon and Corn Chowder

Prep time: 15 mins | Cook time: 5-8 hours

Servings: 6 | Yields: 12 cups

INGREDIENTS

2 large carrots, peeled and chopped
1 large onion, chopped
4 potatoes, peeled and chopped
2 cups frozen (or canned) corn
2 cans of creamed corn
4 cups of water OR chicken broth
1 cup cooked and crumbled bacon
(or simulated bacon bits)
1 tsp Italian seasoning
½ tsp garlic powder
Salt and pepper to taste
1 can of evaporated milk
2 tbsp cornstarch

METHOD

1. Place everything except for the evaporated milk and cornstarch into the slow cooker.
2. Add just enough water or chicken stock to cover the ingredients.
3. Cook on high 5 hours or low 8 hours until vegetables are softened.
4. Combine cornstarch and evaporated milk together and stir into the slow cooker.
5. Cook 30 minutes longer before serving.
6. Adjust seasoning with salt and pepper to taste.
7. Serve with a whole grain roll and enjoy!

**Recipe can also be made with a large pot and a lid on the stove (see video for these instructions).*

