Cheese and Corn Chowder

Serves 6

Ingredients:

2 cups diced potatoes

1 cup sliced carrots

1 cup chopped celery

½ cup chopped onion

1 cup water

1 can cream style corn

1/4 teaspoon pepper

3/3 cup nonfat dry milk mixed with 11/2 cups water

½ cup shredded cheddar cheese

Directions:

- 1. Wash hands with soap and warm water. Wash fresh vegetables before
- Combine potatoes, carrots, celery, and onion in pan. Add one cup water. Cover and simmer 10 minutes.
- 3. Add corn and pepper. Cook five more minutes or until vegetables are
- 4. Add milk and cheese. Stir until cheese melts and chowder is heated through. Do not boil.
- Serve hot.







Kansas State University Agricultural Experiment Station

and Cooperative Extension Service

K-State Research and Extension is an equal opportu-A-State Research and Extension is an equal opportu-nity provider and employer. Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, John D.



This material was funded by USDA's Supplemental Nutrition This interial was unded by Osabs Suppliermental Notificial Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equa opportunity employer and provider. SNAP provides nutrition assistance to people with low income.

It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689

Cheese and Corn Chowder

Serves 6

Ingredients:

2 cups diced potatoes

1 cup sliced carrots

1 cup chopped celery

½ cup chopped onion

1 cup water

1 can cream style corn

1/4 teaspoon pepper

3/3 cup nonfat dry milk mixed with 11/2 cups water

½ cup shredded cheddar cheese

Directions:

- Wash hands with soap and warm water. Wash fresh vegetables before preparing.
- 2. Combine potatoes, carrots, celery, and onion in pan. Add one cup water. Cover and simmer 10 minutes.
- 3. Add corn and pepper. Cook five more minutes or until vegetables are
- 4. Add milk and cheese. Stir until cheese melts and chowder is heated through. Do not boil.
- 5. Serve hot.

Serving size 1 co	up (292g
Amount per serving Calories	180
% 0	Daily Value
Total Fat 3g	49
Saturated Fat 2g	105
Trans Fat 0g	
Cholesterol 10mg	35
Sodium 290mg	139
Total Carbohydrate 31g	119
Dietary Fiber 3g	119
Total Sugars 12g	
Includes 0g Added Sugars	09
Protein 8g	
Vitamin D 0mcg	09
Calcium 209mg	159
Iron Omg	09
Potassium 483mg	109





Kansas State University Agricultural Experiment Station and Cooperative Extension Service

K-State Research and Extension is an equal opportu-K-State Research and Extension is an equal opportu-nity provider and employer. Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, John D.



This material was funded by USDA's Supplemental Nutrition This inaterial was unded by OsbaS supplemental volution.

Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equa opportunity employer and provider. SNAP provides nutrition assistance to people with low income.

It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689