

## Potato Corn Chowder

### Ingredients

1 medium onion, peeled & quartered	1 tsp. Steak & Chop Seasoning Blend
1 celery stalk, quartered	2 cups vegetable stock
1 garlic clove, peeled	2 cups frozen corn kernels
1 medium potato, peeled, & quartered	14-oz./415 g can cream-style corn
1 tsp. extra virgin olive oil	1 cup half and half

Place onion, celery, and garlic into base of Power Chef™ System fitted with blade attachment. Cover and pull cord several times to chop. Transfer to Tupperware® Cook-it 2¼-Qt./ 2.25 L bowl. Place potato in base of Power Chef™ System fitted with blade attachment. Cover and pull cord several times to chop. Add potato to onion mixture in Cook-it container along with oil and seasoning blend. Stir to combine thoroughly. Cover and microwave on high power for 2 minutes. Uncover container and stir in vegetable stock and corn. Cover and microwave on high power 12 minutes. Uncover, stir in half and half, replace cover and microwave for 2 minutes more or until heated through.

**Tip: To reduce fat, use fat-free half and half.**

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