



# Cooking in the Kitchen at Olums

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*Delicious Recipes  
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## Summer Veggie Chowder

Serves 6

### Ingredients

- 1 Tbsp. butter
- 2 ounces pancetta, chopped (optional, or use vegetarian alternative)
- 1 cup chopped sweet onion, about ½ large onion
- ½ cup chopped celery, about 3 celery ribs
- ½ cup chopped carrot, 1 medium carrot
- 2 garlic cloves, minced
- ½ tsp. dried thyme
- 2 medium (1 lb.) russet potatoes, peeled, diced into ½-inch cubes
- 4 cups water
- 1 bay leaf
- 4 ears of fresh sweet corn, husk + silk removed and kernels cut from cob (2¾ cup corn)
- 1 medium zucchini, diced (1½ cups diced zucchini)
- 1 cup half and half
- Sea salt and fresh ground black pepper
- ½ teaspoon cayenne pepper (optional)

### Directions:

1. In a large soup pot, melt butter over medium heat. Then add the pancetta and cook until it begins to brown, about 3-4 minutes.
2. In the soup pot, add the onion, celery, carrots, and garlic; cook until vegetables begin to soften, about 5 – 10 minutes.
3. Then add potatoes, water, thyme and bay leaf. Bring the mixture to a simmer over medium heat and cook for 10 – 12 minutes.
4. Add the diced zucchini and corn. Season the soup with sea salt and pepper, to taste. Simmer for 10 minutes more until the vegetables are tender. Discard the bay leaf.
5. Optional: Using an immersion blender, puree the soup just to slightly thicken.
6. Add the half and half and cook until warmed through. To finish sprinkle with the cayenne pepper.