Corn Chowder

Ingredients

- 4 cups potatoes, diced
- 1 cup carrots, sliced
- 1 small onion, chopped
- 2 cans corn or 2 cups frozen corn
- 1 (12 oz) can evaporated milk, OR
 1 1/2 cups milk, low-fat preferred
- Salt and pepper, to taste
- 4 cups water

Directions

- 1. Combine potatoes, carrots, and onions in a pan with the water.
- 2. Cover with lid and simmer 10 minutes, or until vegetables are soft.
- 3. If using canned corn, drain and rinse.
- 4. Add corn, evaporated milk or milk, salt and pepper to the pan.
- 5. Stir until chowder is heated through.

Tip: Potatoes, carrots, onion, and corn can be fresh, frozen, or canned.

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