

# Creamy Vegan Corn Chowder

## Ingredients

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6 ears sweet corn  
2 tablespoons olive oil  
1 yellow onion, chopped  
4 cloves garlic, minced  
1 red potato, chopped into 1/4th to 1/2 inch cubes  
1 red pepper, chopped into 1/4th to 1/2 inch cubes  
2 cups water  
2 cups non-dairy milk  
2 cubes vegetable bouillon  
1/2 zucchini, chopped into 1/4th to 1/2 inch cubes  
1/2 yellow summer squash, chopped into 1/4th to 1/2 inch cubes  
1 tomato, gutted, peeled and chopped into 1/4th to 1/2 inch cubes  
2 teaspoons salt  
pinch pepper  
chives, to garnish



## Method

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1. Preheat oven to 350 degrees. Shuck and rinse corn. Rest an ear of corn vertically in a large bowl and carefully cut the corn off of the cob. Repeat for all ears. Add 1 tablespoon of the olive oil to the bowl and stir well. Place the corn on a large baking sheet and spread evenly into one layer. Stirring every 10 to 15 minutes, bake for 50 minutes or until the corn is tender and some are browning slightly. Set aside.
2. In a large pot, heat the remaining tablespoon of olive oil over medium heat. Add the onion and garlic and cook for 5 minutes until soft, stirring often. Do not let the onion or garlic brown.
3. Add the potato and red pepper and sauté for another 2 - 4 minutes.
4. Add water, milk, bouillon, zucchini, squash, and corn. Increase the heat to high and bring to a boil. Once boiling, reduce heat to medium low, cover, and cook for another 5 minutes.
5. Reduce heat to low. Take 4 ladles of the soup (a little less than half) and place in a high powered blender or vitamix. Blend on high until the mixture is smooth. Pour the liquid back to the soup pot. Add the tomato and stir well.
6. Add the salt 1/2 teaspoon at a time, tasting in between to season appropriately. I used 2 teaspoons, however this will vary depending on your choice of bouillon. Do not over salt. Add a pinch of pepper. Stir well. Garnish with chives and serve.

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**Source: The Ginger Veganista (8 servings)**

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