

# Corn and Shrimp Chowder

## INGREDIENTS:

- 3 tablespoons of D'Olivo Butter Infused Olive Oil
- 2 tablespoons of D'Olivo Baklouti Fused Olive Oil
- 1 medium chopped onion
- 2 finely chopped garlic cloves
- 2 cups of sweet corn (thawed)
- 1/2 cup of heavy cream
- 2 lbs. of Yukon gold potatoes – cut in small cubes.
- 2 teaspoons of Old Bay seasoning
- 4-5 cups of chicken stock
- 6 strips of bacon
- 1 lb. of medium deveined shrimp
- 3 scallions – chopped

## DIRECTIONS:

Heat D'Olivo Butter and Baklouti Oils in a large pot over medium heat, add onions and garlic, and sauté until tender. Add corn, chicken stock, heavy cream, potatoes and old Bay seasoning. Cover and let mixture boil 20-25 minutes. Meanwhile cook bacon in a skillet until crisp, remove and place on a plate with a paper towel to drain – chop and set aside.

Add shrimp to your pot of chowder, cook until the shrimp is pink and opaque about 3 minutes. Serve chowder hot, top with scallions and bacon.

*D'Olivo*

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