

POTATO CORN AND CHEESE CHOWDER

Yield: 6 Servings | Serving Size: 1 cup

Cost/serving: \$0.64

Ingredients:

2 cups diced potatoes

1 cup sliced carrots

1 cup chopped celery

1/2 cup chopped onion

1/2 teaspoon salt

1/4 teaspoon pepper (or to taste)

1 (15-ounce) can cream style corn

1 1/2 cups nonfat milk*

1/2 cup shredded cheddar cheese

Directions:

- 1) Combine potatoes, carrots, celery, onion, and seasonings in pan. Add 1 cup water. Cover and simmer 10 minutes.
- 2) Add corn, salt, and pepper. Cook 5 more minutes or until vegetables are cooked.
- 3) Add milk and cheese. Stir until cheese melts and chowder is heated through. **Do not boil.**
- 4) Serve hot.

Nutrition Facts

6 servings per container

Serving size 1 cup (244g)

Amount per serving Calories

160

•	% Daily Value
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 530mg	23%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 10g	
Includes 0g Added Suga	ars 0 %

Pı	o	te	in	7g

Vitamin D 0mcg	0%
Calcium 163mg	15%
Iron 0mg	0%
Potassium 439mg	10%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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^{*}Can substitute 4 1/2 Tablespoons of nonfat dry milk powder, mixed with 1 1/2 cups of water, for the nonfat milk.