

Quinoa and Corn Chowder

Ingredients

3 tablespoons olive oil
3 tablespoons salted butter
1 medium onion, finely chopped
3 cloves garlic, finely chopped
1 1/2 cup golden quinoa
3 cups frozen whole-kernel corn, thawed (or kernels from 2 to 3 large cobs)
8 cups chicken stock
1 cup heavy cream
3 pounds baby Yukon Gold potatoes, quartered
2 teaspoons Old Bay seasoning
8 ounces bacon
2 tablespoons fresh parsley leaves, finely chopped
5 green onions, finely chopped

Directions

In a large stockpot set over medium heat, heat the oil and butter, about 2 minutes. Add the onion and garlic, and saute until tender, 5 to 7 minutes. Add the quinoa and corn, and saute for 3 minutes more. Add the stock, cream, potatoes, and Old Bay. Increase the heat to high and bring the mixture to a boil, then reduce the heat to medium-low and simmer, uncovered, until the quinoa and potatoes are tender, about 30 minutes.

Meanwhile, cut the bacon into small pieces and add to a medium skillet set over medium heat. Cook until brown and crispy, about 4 minutes, stirring constantly. Remove to a paper towel-lined plate to drain. Set aside.

Just before serving, add the parsley, green onions, and bacon.