

# Sassy Potato Corn Chowder

*Kraft*

## **Servings: 4**

*4 slices bacon, chopped  
3 cups potatoes, peeled and cubed  
1 can chicken broth low sodium,  
13-1/2 oz  
1 package frozen corn kernels,  
thawed and drained  
1/2 cup onion, chopped and undrained  
1/2 cup celery, sliced  
1/2 cup miracle Whip® light  
2 cups milk, 2% lowfat  
2 tablespoons flour*

## **Preparation Time: 10 minutes**

Cook bacon in large saucepan until crisp; drain and return to pan.  
Stir in potatoes, broth, corn, onion and celery. Bring to boil. Reduce heat to low; simmer 15 minutes or until potatoes are tender.  
Mix flour and dressing. Stir in milk. Add to potato mixture. Continue cooking 3 to 5 minutes or until thoroughly heated. Sprinkle with additional bacon and parsley, if desired.

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Per Serving (excluding unknown items): 335 Calories; 14g Fat (36.1% calories from fat); 10g Protein; 44g Carbohydrate; 4g Dietary Fiber; 25mg Cholesterol; 376mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.