



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Kale Raab Chowder with Corn

We LOVE our local farmer's market in Stockton NJ and this week our favorite thing is Kale Raab. It doesn't have as long a season as broccoli raab, so we eat as much of it as we can while it is available. We usually just sautee it with lots of garlic and olive oil or make a salad with lemon juice-based dressing but this recipe definitely caught our attention.

Ingredients:

1 medium onion, chopped
1/4 cup all-purpose flour
2 cans reduced-sodium chicken broth
1 large baking potato, peeled and diced
1 bunch kale raab, chopped coarsely
1 package (10 ounces) frozen corn kernels
1/2 teaspoon dried thyme
1 cup whole milk
Coarse salt and ground pepper

Instructions:

In a large pot, sautee onion, stirring, until it begins to soften, 6 to 8 minutes. Add flour; cook, stirring constantly, 30 seconds. Add broth and potato; bring to a boil. Reduce to a simmer; cook until potato is tender, about 10 minutes. Add kale raab, corn, thyme, and milk. Cook until kale is crisp-tender, 8 to 10 minutes. Season with salt and pepper.

Recipe from recipes.terra-organics.com

Adapted from "Broccoli Chowder with Corn and Bacon,"

www.marthastewart.com.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes