

Goat Cheddar Corn Chowder

- 2 tbsp organic olive oil
 - 1 medium organic yellow onion finely chopped
 - 1 celery stalk finely chopped
 - ½ tsp ground coriander
 - ¼ tsp ground cumin
 - 1/8 tsp cayenne pepper
 - ½ dry white wine
 - 3 white organic potatoes peeled and cut into ½ inch pieces.
 - 2 cups organic potato leek soup
 - 1 cup almond breeze
 - 3 cups fresh or frozen or canned corn kernels (from 5 ears of corn)
 - 1¼ teaspoon salt
- Fresh ground pepper to taste
2 ounces grated Dutch gouda or cheddar goat cheese

Heat oil in saucepan over medium heat and cook onions and celery until soft. Add coriander, cumin and cayenne. Raise heat and add wine. Cook until most of the liquid has evaporated, about 2-3 minutes. Add potatoes, stock and milk, bring to a boil and simmer until potatoes are tender, about 15 minutes.

Add corn and cook an additional 3-4 minutes. Blend half of mixture after cooling slightly then return purée to pan and stir. Season with salt and pepper, pour into bowls and top with cheese before serving.

Serves 6 and can store in fridge for up to 3 days.