

## HarDarshan's Corn Chowder

Olive Oil

1 package "Fakin Bacon" tempeh, cut into 1/2 inch pieces

1 large onion, chopped

2 cloves garlic, finely chopped

1/2 tsp. paprika

1/4 tsp. crushed red pepper flakes

20 oz. frozen corn

3 cups vegetable broth

1 cup half and half (you may substitute unsweetened soymilk if you like)

salt and pepper

4 scallions, thinly sliced

Put a little olive oil in a large saucepan or Dutch oven and cook the tempeh over medium heat about 10 minutes. Remove and set aside. In the same pot, cook the onion, stirring occasionally until soft, about 5 minutes. (You can add more olive oil if needed). Add the garlic, paprika, and red pepper and cook, stirring, for 2 minutes. Stir in the corn, broth, and half and half and bring to a boil. Reduce heat and simmer for 15 minutes. Transfer half the soup to a blender and puree until smooth. Return to the pot, add 1/2 tsp. salt and 1/2 tsp. pepper, and stir to combine. Divide the soup among individual bowls and top with the scallions and tempeh.