

# Creamy Ham and Potato Chowder

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**Prep Time:** 15 minutes

**Cook Time:** 40 minutes

**Serves:** 6

## Ingredients

1. 2 cups cooked ham , diced into small cubes
2. 5 1/2 Tbsp butter or margarine, divided
3. 1 medium onion, diced
4. 2 carrots, peeled and diced
5. 2 celery stalks, diced
6. 2 (14.5 oz) cans low-sodium chicken broth
7. 5 medium potatoes, diced into 3/4-inch cubes
8. 3/4 tsp dried oregano
9. 1/2 tsp dried thyme
10. 1 bay leaf
11. Salt and freshly ground black pepper, to taste
12. 2 cups fresh corn (or frozen)
13. 1/3 cup all-purpose flour
14. 3 cups milk

*\*\*Chopped green onions or chives, Or crumbled cooked bacon for serving if desired*

## Instructions:

1. In a large pot, melt 1 1/2 Tbsp butter Or margarine over medium heat. Add onion, carrot, and celery and saute until tender, about 4 minutes. Add chicken broth, potatoes, oregano, thyme, and bay leaf and season with salt and pepper to taste.
2. Bring mixture to a boil over medium-high heat, then reduce heat to medium, cover with lid and allow to cook, stirring occasionally until potatoes are nearly tender, about 15 minutes.
3. Add in ham and corn and cook until potatoes are tender, about 5 minutes longer.
4. Meanwhile, in a medium saucepan, melt remaining 4 Tbsp butter over medium heat. Add flour and cook mixture, stirring constantly, 1 1/2 minutes.
5. While whisking, slowly add in milk, and whisk vigorously to smooth lumps, season with salt and pepper to taste. Bring mixture to a boil and allow to thicken, whisking constantly.
6. Pour and stir milk mixture into soup mixture (once potatoes are tender). Serve warm topped with green onions, chives or crumbled bacon if desired.

Recipe Inspired by: [cookingclassy.com](http://cookingclassy.com)