



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with

Hearty Corn and Cheese Chowder

Ingredients

- 3/4 cup chopped onion
- 1/4 cup chopped chives or green onions
- 4 thick slices bacon, diced
- 1 cup frozen or canned corn, drained
- 1/2 cup finely diced red bell pepper
- 2 cups milk
- 2 cups chicken broth or water
- 1 (6.2 oz) package PASTA RONI® Shells & White Cheddar

How to make it

1. In large saucepan over medium heat, cook bacon 5 minutes. Add onion; cook 5 minutes or until bacon is crisp, stirring occasionally. Remove from saucepan; drain. Set aside.
2. In same saucepan, add chicken broth, milk, pasta, corn and bell pepper; bring to a boil. Reduce heat to medium. Boil uncovered, 12 minutes or until pasta is tender.
3. Stir in Special Seasonings and bacon mixture. Return to a boil; boil 2 to 3 minutes. Ladle into bowls; top with chives.



PASTA RONI® Shells & White Cheddar