



## *Chili-Lime Southwest Corn and Potato Soup*

*Chef Don Cruickshanks*

### Ingredients

3 tbsp. olive oil  
1 large onion chopped  
2 large yellow-fleshed potatoes diced (Yukon Gold)  
3 1/4 cups reduced-sodium chicken broth  
1 cup water  
1 - 10 oz. pkg. frozen corn kernels  
3-4 tbsp. **Garlic Chili-Lime Chicken Splash**  
Fresh lime juice  
1/4 cup fresh cilantro chopped  
Salt & pepper to taste



### Directions

In a 6 quart heavy saucepan, heat oil and sauté onion for 8 min., until golden. Add diced potatoes and chicken stock; bring to boil before reducing to a simmer, about 20 minutes.

Roughly mash cooked potatoes in pot. Add corn and **Garlic Chili-Lime Chicken Splash**.

Simmer until corn is cooked, about 10 minutes.

Stir in cilantro before serving. Adjust seasoning and pass the **Garlic Chili-Lime Chicken Splash** for added flavour.



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