

## Ham and Potato Corn Chowder: A Creamy, Comforting One-Pot Meal

Ham and Potato Corn Chowder: A Creamy Hug in a Bowl



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

2 cups diced ham  
3 medium potatoes, peeled and cubed  
1 (15 oz) can corn, drained  
1 medium onion, chopped  
4 cups chicken broth  
1 cup heavy cream  
Salt and pepper, to taste

### DIRECTIONS

1. Sauté the Onion In a large pot or Dutch oven, cook chopped onion over medium heat until translucent (about 5 minutes).
2. Simmer the Base Add diced potatoes, ham, corn, and chicken broth. Stir and bring to a boil, then reduce heat and simmer for 20 minutes, or until potatoes are fork-tender.
3. Add Cream and Seasoning Stir in the heavy cream. Season with salt and pepper to taste. Simmer for another 5 minutes, allowing the flavors to meld and the soup to thicken slightly.
4. Serve Warm Ladle into bowls and serve hot. Garnish with fresh parsley, shredded cheese, or a crack of black pepper if desired.

### SWAPS & NOTES

Creamy, hearty, and packed with tender potatoes, sweet corn, and savory ham, it's the kind of soup that makes you slow down and savor every spoonful.

Made in one pot with just a handful of ingredients, it's perfect for chilly nights, lazy weekends, or when you need to clean out the fridge in the most delicious way.

**Why I Love This Recipe** This chowder is cozy, simple, and incredibly satisfying.

It uses staple ingredients, comes together in under 30 minutes, and can easily be made ahead or doubled for a crowd.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ham-and-potato-corn-chowder-a-creamy-comforting-one-pot-meal/>