

Less than 45 minutes

Serves 4

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Ingredients:

- 3 cloves garlic, chopped
- 1 bunch spring onions, chopped (reserve a little for serving)
- Olive oil
- 1 Tbsp (15ml) ground cumin
- Pinch chilli flakes
- 1kg frozen corn kernels
- 5-6 cups (1.25L-1.5L) chicken stock
- 1 packet (200g) streaky bacon
- 2 Tbsp (30ml) honey
- Handful coriander + extra for serving
- Juice (60-90ml) of 2-3 limes
- Salt and milled pepper

Method:

1. Fry garlic and spring onion in oil until soft.
2. Add spices and fry for another minute.
3. Tip in corn and stock and simmer for 15 minutes.
4. Fry bacon until crisp.
5. Drain on kitchen paper and brush with honey.
6. Add coriander and lime juice to soup, then blitz using a stick blender until it reaches your desired consistency.
7. Season well.
8. Ladle soup into bowls and top with reserved spring onion and coriander.
9. Serve with bacon dippers.