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## 3-Ingredient Corn Soup Recipe

**PREP TIME**

5 minutes

**COOK TIME**

15 minutes to 20 minutes

**MAKES**

4 cups

**SERVES**

4

### INGREDIENTS

- 2 (15-ounce) cans corn kernels
- 2 cups unsweetened oat milk or whole milk
- 2 tablespoons unsalted butter
- 1/2 teaspoon kosher salt, plus more as needed
- Freshly ground black pepper
- Finely chopped fresh chives, for garnish (optional)

### INSTRUCTIONS

- 1 Drain and rinse 2 (15-ounce) cans corn kernels. Place in a medium saucepan. Cook over medium heat, stirring occasionally, until the moisture from the corn evaporates and there is some browning at the bottom of the saucepan, about 8 minutes.
- 2 Reserve 1/2 cup of the corn. Transfer the remaining corn to a blender. Add 2 cups unsweetened oat milk or whole milk and blend until smooth.
- 3 Melt 2 tablespoons unsalted butter in the same saucepan (no need to clean) over medium-high heat. Add the reserved corn and cook until corn kernels start to brown and pop, about 1 minute. Pour in the blended soup, add 1/2 teaspoon kosher salt, and simmer until slightly thickened, 2 to 3 minutes.
- 4 Taste and season with more kosher salt as needed. Serve topped with freshly ground black pepper and finely chopped fresh chives if desired.