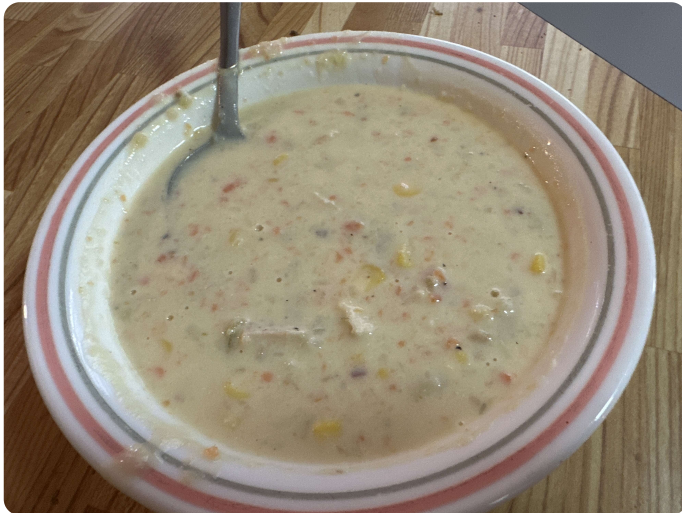




Easy Chicken and Corn Chowder

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This chicken corn chowder is a super easy recipe that can be made quickly on the stovetop or in a slow cooker I used storebought rotisserie chicken and shredded the breast meat to save time but you are more than welcome to cook your meat and then shred it You can also precook the potatoes to speed up the recipe

Ingredients

- - ½ cup butter - 1 small onion
- finely diced - 1 small carrot
- finely diced - 1 stalk celery
- diced - 1 clove garlic
- minced - ½ cup all-purpose flour - 4 russet potatoes
- diced - 2 cooked rotisserie chicken breast halves
- shredded - 1 ½ cups white corn kernels - 1 ½ cups yellow corn kernels - 4 cups chicken stock
- divided - 2 ½ cups half-and-half - 1 pinch nutmeg - salt and ground black pepper to taste

Instructions

1. Melt butter in a large saucepan over medium heat; cook and stir onion
2. carrot
3. celery
4. and garlic in hot butter until slightly softened
5. about 2 minutes. Dotdash Meredith Food Studios Stir flour into mixture to make a paste; cook until lightly browned and flour gives off a slightly toasted smell
6. about 5 minutes. Watch carefully as flour burns easily. Remove saucepan from heat and set aside to cool slightly. Dotdash Meredith Food Studios Meanwhile
7. stir together potatoes
8. chicken
9. white and yellow corn
10. and 3 cups stock in a large soup pot over medium heat. Whisk remaining 1 cup stock into vegetables and flour mixture until thoroughly combined. Stir mixture into the soup pot; bring to a simmer. Cook and stir until thick
11. about 5 minutes. Dotdash Meredith Food Studios Stir half-and-half
12. nutmeg
13. salt
14. and black pepper into chowder. Bring to a boil
15. reduce heat to low
16. and simmer until potatoes are tender
17. about 20 minutes. Dotdash Meredith Food Studios Recipe Tip To make this recipe in a slow cooker
18. follow the steps above
19. then cook on Medium for 5 hours.