



From the God's Love Kitchen: Chicken Corn Chowder

Chowders are historically hearty soups. They were meant to satiate, or fill, those with limited means when served as a meal. Our chefs, here at God's Love, prepare a version of the traditional corn chowder with added chicken. This recipe results in a healthy, savory and filling meal designed to warm the hearts of our clients.

Chicken Corn Chowder

(Serves 6)

- 1 pound chicken, thigh, meat only, raw
- 1 cup corn, sweet, frozen
- ½ cup carrots, diced
- ½ cup celery, diced
- ½ cup parsnip, raw, diced
- 1 ½ pounds potatoes, sweet, cubed
- 6 cups chicken stock
- 1 tablespoon olive oil
- Kosher salt
- Pepper

1. In a large pot, heat the olive oil.
2. Season chicken with salt and pepper, add to pot, cook until slightly browned and no longer pink.
3. Add the carrots, celery, and parsnip, season with salt and pepper, stir for about 6 minutes or until tender.
4. Add chicken stock to pot, bring to a simmer.
5. Add in the cubed potatoes and simmer for 10 minutes, then add the corn.
6. Stir and combine and let simmer for about another 10 minutes or until soup begins to thicken.

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