



Crock Pot Chicken Corn Chowder

A RECIPE BY JILLIAN MAUL

ingredients

- 2 lbs boneless skinless chicken breast (baked and cubed)
- 1 cup chopped white onion (chopped)
- 3 pieces celery (chopped)
- 1Tbsp butter
- 6 carrots (thin sliced in rounds)
- Bag frozen corn
- 3 cans cream of something (chicken, celery, mushroom) soup concentrate
- 2 cups chicken broth
- 2 Tbsp dill weed
- 1 cup half and half or heavy cream
- 1 cup shredded cheddar

directions

- 1. Bake chicken, cool and cube (day before while baking dinner)
- 2. Chop celery and onion and cook in butter until onions are transparent.
- 3. Slice carrots as thin as possible.
- 4. Put all but half and half and cheese in crockpot.
- 5. Cook all day on high, add half and half, portion into bowls and top each with 2 Tbsp cheese.

tips and tricks

- DON'T SKIP THE DILL!