



Recipes

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Chicken & Corn Chowder

Serves 16

Ingredients:

12 slices Bacon , chopped
2 Onions , chopped
8 ears Corn , shucked
1 Green Bell Pepper
1 Red Bell Pepper
3 Carrots , peeled and sliced
4 oz. White Wine
1 qt. Heavy Whipping Cream
16 oz. Chicken Broth
4 Zucchini , sliced diagonally
5 Potatoes , peeled and chopped
4 oz. cooked Chicken Strips , warm
1 1/2 Tbsp. Fresh Thyme
Salt and Pepper to taste
3 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) , fried and lightly salted
Chopped Chives , for garnish

Directions:

1. Heat a large stock pot over medium high heat. Place bacon in pot and cook until crispy. Add corn, peppers, and carrots and cook until just tender.

2. Add wine, cream and broth to pot and bring to a simmer. Stir in the zucchini, potatoes and chicken. Return to a simmer and reduce heat to medium-low. Cook until potatoes are tender, about 15 minutes. Stir in the thyme and season with salt and pepper. Place on hot line and serve with tortilla strips.