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Chipotle Chicken Chowder

with Corn, Bacon, and Potatoes



20-30min



2 Servings

The beauty of a corn chowder is all in the balance of flavors. We've achieved a stellar combination in our chicken version by using a touch of chipotle en adobo for an underlying smoky warmth, some fresh corn for sweetness, and bacon for, well, bacon-y goodness! The meal comes together quickly and the pieces of chicken and baby red potatoes make it super satisfying. Cook, relax, and enjoy!

What we send

- fresh thyme
- bacon
- chicken broth
- chipotle in adobo
- baby red potatoes
- boneless skinless chicken breast
- corn cobs
- yellow onion

What you need

- coarse salt
- freshly ground black pepper

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 725.0kcal, Fat 34.7g, Proteins 53.8g, Carbs 45.7g



1. Prep ingredients

Cut bacon crosswise into thin strips. Halve, peel, and finely chop onion. Finely chop chipotle and measure out 1 teaspoon. Halve potatoes or quarter if large. Shuck corn (if necessary) then cut kernels from corn cobs.



2. Cook bacon

Place bacon in a medium pot over medium-high heat and cook until brown and crisp, about 5 minutes. Using a slotted spoon, transfer bacon to paper towels and drain.



3. Add vegetables

Add onion, potato, and corn to bacon fat over medium-high heat. Season with salt and pepper and sauté until onion begins to soften, about 3 minutes.



4. Add liquids

Stir in 1 teaspoon chipotle and cook, 1 minute. Add chicken broth and 1 cup water, lower heat to a simmer and simmer until flavors meld, 5 minutes.



5. Add chicken

Trim fat from chicken and cut chicken into ½-inch pieces; season with salt and pepper. Stir chicken into chowder, partially cover, and simmer until chicken is cooked through and vegetables are tender, about 8 minutes.



6. Finish

Remove thyme leaves from stems and finely chop leaves. Add thyme and ½ cup cream (reserve rest for another use) to chowder and season to taste with salt and pepper. Ladle into bowls and sprinkle with crumbled cooked bacon. Enjoy!