

Cheesy Chicken & Bacon Chowder

Chilly Fall and Winter days call for comfort food! This hearty chowder is a meal in a bowl and will satisfy everyone in the family! Enjoy!

**adapted from Taste of Home - tasteofhome.com*

INGREDIENTS:

- 3-4 cups chicken broth
- 2 cups diced peeled potatoes
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup corn kernels
- 1/2 cup diced onion
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 cup butter, cubed
- 1/3 cup all-purpose flour
- 2 cups milk
- 2 cups shredded cheddar cheese
- 1/2 lb cooked Unger Meats bacon
- 2 cups diced cooked chicken
- green onion for garnish



DIRECTIONS:

1. In a large pot, bring chicken broth to a boil. Reduce heat then add the potatoes, carrots, celery, onion, corn, salt and pepper. Cover and simmer for 12-15 minutes or until vegetables are tender.
2. Meanwhile, melt butter in a medium saucepan; stir in flour until smooth. Gradually stir in milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; add cheese, stirring until melted; add to broth along with cooked chicken & bacon. Cook and stir until heated through.
3. Serve with warm crusty bread.

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