Chipotle Chicken Chowder

Cooking Instructions

This dish includes 2 parts: Chicken and Chowder.

QuickThaw Chowder and Chicken by submerging well-sealed containers in water for approx. 15-20 minutes, until thawed. In a separate saucepan over medium heat, add chowder plus 1 cup water. Bring to a low boil, stirring well. Lower heat and let simmer 15 minutes. While chowder is simmering, prepare the chicken: In a sauté pan over medium heat, sauté chicken with a little oil until internal temp of 165F is reached. Stir chicken into chowder. If chowder seems too thick, add water to achieve desired consistency. Add salt to taste, if needed.

Serving Suggestions: Field green salad. Chardonnay.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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