

MEXICAN CHICKEN CORN CHOWDER

F EASY

Last Modified: 03/10/2019

PREP: 30 Min
COOK: 30 Min
STOVETOP

SOUP-MEXICAN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Rotisserie Chicken (Unflavored)	Shredded
OR			
2	Cups	Shredded Chicken Breast (Meijer)	
OR			
2	Cups	Chicken Breasts (Bone In / Skin On)	Shredded
OR IF ALL ELSE FAILS			
3	4 1/2 Oz	Cans White Chicken Breast (Swanson)	Drained
2	14 1/2 Oz	Cans Chicken Stock (Swanson)	
2	Cups	Half & Half	
1	16 Oz	Pkg Mexican Four Cheese Blend (Kraft)	Shredded
2	Medium	Yellow Onions	Chopped
1	Large	Colored Bell Pepper (Seeded)	1/4" Strips
3	Cloves	Garlic	Minced
2	Tsp	Chili Powder (Mild, Medium Or Hot)	
1	16 Oz	Bag Frozen Golden & White Corn (Birdseye)	
1	4 Oz	Can Diced Green Chilies	Drained
1	14 1/2 Oz	Can Diced Tomatoes (Hunts)	Drained
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

OPTIONAL

2 +/-	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1/2	Cup	Cilantro Leaves	Fine Chop
OR			
1/2	Cup	Fresh Italian Parsley Leaves	F'

PREPARATION

FACTOID	Cheesy, quick and rich. I love this, it was served daily for lunch in the Banamex Cafeteria in Mexico City. One of the Field Engineers wives worked there and gave me the recipe. The heat is determined by the Sriracha Sauce and which kind of Chili Powder you choose. This freezes and reheats very well.
CAUTION	Use ONLY a "Traditional" flavored Rotisserie Chicken for this because whatever flavor your Roasted Chicken is, the Soup will end up also being flavored as (Lemon Pepper / BBQ / Etc. - GAAAK - B A D).
HINTS	Removing the skin from and stripping the Meat off of the bones is easiest while the Rotisserie Chicken is still hot. Shredding the Meat is easiest once the Chicken has cooled.
OPTION	This is a wonderfully flavored white creamy Soup. We use White Pepper to keep the Soup white. If you don't care about a few black spots, use fine ground Black Pepper.

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OPTION	If using Bone in, Skin on, Split Chicken Breasts, bake them on a sheet pan at 350 degrees for 1 1/2 hours and allow them to cool before shredding.
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Large Dutch Oven & Lid
PREP	DISH 1) Chop the Yellow Onions and set them aside. 2) Slice the Bell Pepper into 1/4" wide strips and add them on top of the Onions. 3) Mince the Garlic Cloves and set them aside. 4) Finely chop the Cilantro Leaves and set them aside.
1	CHICKEN: Pull all of the Meat from the Rotisserie Chicken. Cut and shred it into bite-sized pieces and set it aside (No Skin).
2	MIREPOIX: In a large Dutch Oven over medium high heat, add in the Butter and heat until the bubbling stops. Stir in the Onions and Bell Peppers, stir-fry until the Onions are transparent, about 3 minutes. Add in the Garlic and stir fry until it is fragrant, about 2 minutes more.
4	CHOWDER: Add in the Chicken Stock and Chili Powder, bring it to a boil and lower the heat to a simmer. Stir in the Half & Half, Cheese, Drained Green Chilies, Tomatoes, Corn and Chicken. Simmer, stirring often until the Corn is tender, about 15 minutes. Season to taste with Salt, Pepper and Sriracha Sauce if using.
SERVE	Ladle the Soup into warm bowls and sprinkle the top with chopped Cilantro - Serve immediately with some nice thick sliced Crusty Bread, or Biscuits.
NOTE	This Soup freezes and reheats extremely well. Store it in sealed quart containers for up to 6 months in the freezer. Thaw completely prior to re-heating.