

Green Chili Chicken Chowder

November 14th, 2021

This recipe serves: 4

Prep Time: 00:30

Cook Time: 01:00

When the weather starts to cool down, I like a spicy chowder to warm me up. This is a fairly easy recipe that can be made in advance and refrigerated.

Ingredients:

Olive Oil

1 Red Bell Pepper (Pimento), Oven Roasted and finely chopped

Sofrito

1 Large Green Bell Pepper

1 Medium Yellow Onion

3 Garlic Cloves

16 Ounces Sweet Corn

1 Pound Chicken Breast

3 Red Potatoes

3 Tablespoons Butter

3 Tablespoons Flour

8 Ounces Green Chilies, finely diced

4 Cups Chicken Stock

2 Bay Leaves

1 Cup Heavy Cream

1 Ounce Cilantro, finely chopped

Directions:

Sofrito

Peel the Garlic and roughly chop the Pepper and Onion.

Add the Garlic, Pepper, and Onion into a blender or food processor and pulse. Add small amounts of Olive Oil as required to blend.

Sweet Corn

Heat a large pan over medium heat. Add a teaspoon of Olive Oil.

Add the Sweet Corn. Grill, mixing occasionally, until the Corn takes on a golden-brown roasted color.

Reserve for later.

Chicken Breasts

Cut the Chicken Breast into small bite-sized pieces.

Heat a Dutch Oven or large sauce pan over medium heat. Add a teaspoon of Olive Oil.

Add the Chicken. Stir and cook until browned.

Reserve for later.

Potatoes

Cut the Potatoes into Small, bite-sized cubes.

Heat the Dutch Oven or large sauce pan over medium heat. Add a teaspoon of Olive Oil.

Add the cubed Potato to the saucepan. Grill for 2 or 3 minutes.

Reserve for later.

Add Roux

Heat the Dutch Oven or large sauce pan over medium heat. Add the Butter.

Mix in the Flour.

Continue to stir until the Flour begins to brown.

Putting it all Together

In the same Dutch Oven or large sauce pan, add the Sofrito. Stir until it becomes fragrant.

Add the Potatoes, Chicken, Sweet Corn, Green Chilies, Pimento, Green Chilies.

Add the Chicken Stock. Mix well and bring to a low simmer.
Add the the Bay Leaves.
Simmer for 30 to 45 minutes, until the Potatoes are soft to a fork.

Finish the Chowder

Add the Heavy Cream. Simmer for an additional 10 minutes.