

Rainy Day Corn Chowder



Ingredients

- 1 lb boneless skinless chicken breast , cooked and shredded (3 cups)
- 8 slices bacon , cooked and crumbled
- 1/4 cup butter , diced into 1 Tbsp pieces
- 1 large red bell pepper , diced (1 1/2 cups)
- 1 medium yellow onion , diced (1 1/4 cups)
- 1 - 2 jalapenos , seeded for less heat if desired, finely chopped
- 4 cloves garlic , minced
- 1/3 cup all-purpose flour
- 6 cups low-sodium chicken broth
- 3 medium russet potatoes , peeled and diced slightly less than 1/2-inch thick (3 cups)
- 2 bay leaves
- Salt and freshly ground black pepper , to taste
- 2 1/2 cups fresh or frozen corn

- 1 1/2 cups half and half
- Green onions and finely chopped jalapenos (optional), for serving.



Instructions

1. In a large pot, melt butter over medium heat. Add red bell pepper, onions, jalapenos and sauté until tender, about 3 minutes. Add garlic and cook 30 seconds longer. Stir in flour, and cook 2 minutes stirring constantly. While stirring, slowly add in chicken broth and whisk until well blended.
2. Add potatoes, bay leaves and season with salt and pepper to taste. Bring mixture to a boil stirring frequently, then reduce heat to medium-low and cook, uncovered, 10 minutes or just until potatoes are tender, stirring occasionally.
3. Add in cooked chicken, corn and half and half and simmer, uncovered 10 - 15 minutes longer, stirring occasionally. Serve warm topped bacon, green onions, and optional jalapeno peppers.



STAY UP TO DATE

Email *

Subscribe



8887 Southwestern Blvd. Dallas, TX 75206 | franco@francococo.com | Tel. 415-312-6105

© 2026 by Mortarotti