

Quick Chicken Corn Chowder



**You can have this on the table in less than 30 minutes!**

**Ingredients:**

**2 Tablespoons butter**

**¼ cup chopped onions**

**¼ cup chopped celery**

**1 Jalapeno pepper, seeded and chopped OR 2 tablespoons canned chopped jalapeno pepper (not pickled)**

**2 tablespoons flour**

**3 cups milk (or combination of milk and half and half)**

**2 cups chopped skinless deli rotisserie chicken**

**1 ½ cups frozen corn**

**1 can cream style corn**

**1 teaspoon thyme**

**¼ teaspoon ground red pepper**

**1/8 teaspoon salt**

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**Melt butter in a large soup pot over medium heat. Add onion, celery and jalapeno pepper and cook for 3 minutes, stirring frequently.**

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**Add flour; cook 1 minute, stirring constantly. Stir in milk and remaining ingredients. Bring to a simmer and cook until thick – about 5 minutes.**

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**Serve big bowls of this chowder topped with Microwaved Bacon Bits.**

**Happy Fall Y’all!!!!!**

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