

Chicken Corn Chowder with Bacon

Crockpot Chicken Corn Chowder with Bacon

4 large boneless chicken breast, generously seasoned with chicken seasoning

1 small onion, chopped

Place onion and chicken in a crockpot. Cook on low for 4-6 hours depending on the size of your chicken. Once chicken is cooked, shred it up with a fork or mixer.

If you need to add more broth, now is the time to do so.

2 cups chicken broth (you'll most likely need more broth!)

2 cups corn

1 tablespoon flour (optional)

4 slices bacon thick-cut, cooked and chopped

$\frac{1}{2}$ bag of Ore-Ida potatoes with peppers and onions

2 tsp oregano

1 cup heavy cream

1 cup of sour cream

2 cups of extra sharp cabot cheese, shredded

Salt and pepper to taste

Add corn and potatoes. Let cook for an additional hour on high.

Then add heavy cream, sour cream, cheese, bacon and seasonings.

Let everything melt and heat for about fifteen minutes and the soup is ready.

Note – If you want a thicker based soup, make a roux with the flour.