

**Alfredo Chicken Corn Chowder**  
**Recipe by Carole Carter**  
**FromMyCarolinaHome.com**



1/4 cup chopped onion  
1 teaspoon olive oil  
1 garlic clove, minced  
2 chicken thighs, no skin  
1 can (15 oz) chicken broth  
1 can (15 oz) cannellini beans, undrained, divided  
1 4-oz can diced green chilis  
1 cup corn (frozen, or 8 oz can), divided  
1/2 jar Alfredo sauce  
1/4 teaspoon pepper  
1/2 cup colby jack cheese  
Garnish - two tablespoons shredded cheese and two teaspoons chopped green onions

Saute onion in a large pot with olive oil until translucent. Add garlic and saute one minute. Add chicken and chicken broth to pot, bring to a boil, then turn down and simmer until chicken is done, about 15 minutes. Remove chicken to plate, and let cool for a few minutes until it can be handled.

In the meantime, put half the beans in a blender with the green chilis and 1/4 cup of corn and puree. Add the puree, the undrained half of beans and remaining ingredients with 1/2 cup cheese to pot and bring back to a boil.

Remove chicken from bones, and chop into bite size pieces. Add to pot. Simmer for about 15 minutes for flavors to meld.

Serve with a garnish of shredded cheese and chopped green onion.

Enjoy! Serves 2.