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) canallini beans, undrained, divided

1 4-oz can diced green chilis

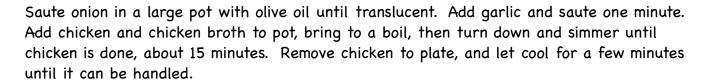
1 cup corn (frozen, or 8 oz can), divided

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



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.

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