

Chicken Corn Chowder (Crock Pot)

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Serves 4, easily doubled

Blue – 5 points per serving

Purple – 3 points per serving

Green – 10 points per serving

- 4 slices center cut bacon
- 1/2 cup onions, chopped fine
- 2 cups potatoes, peeled and diced
- 20 oz frozen corn
- 1 cup canned cream-style corn
- 1 Tbsp sugar
- 1 tsp Worcestershire sauce
- 1 tsp seasoned salt
- 1/4 tsp pepper
- 1 cup water
- 12 oz cooked, shredded chicken breast

1. In a skillet, cook bacon until crisp. Remove bacon, reserve drippings
2. Add onion and potatoes to skillet and saute for 5 minutes. Drain well.

3. Combine all ingredients, except cooked chicken in slow cooker, mix well.
4. Cover and cook on low 5-6 hours. Add chicken, cook an additional hour for a total of 6-7 hours.