

Spicy Chicken Corn Chowder with Fresh Cilantro

Serves 8

Ingredients

- 1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 3 tablespoons butter
- 2 cups chicken broth
- 3/4 teaspoon ground cumin
- 2 cups half-and-half cream
- 2 cups shredded Monterey Jack cheese
- 1 (14.75 ounce) can cream-style corn
- 1 (4 ounce) can diced green chiles
- 1 dash hot pepper sauce
- 1 tomato, chopped
- fresh cilantro sprigs, for garnish (optional)

Directions

- In a Dutch oven, brown chicken, onion, and garlic in butter until chicken is no longer pink.
- Add chicken broth into Dutch oven, and season with cumin. Bring to a boil. Reduce heat to low, cover, and simmer for 5 minutes.
- Stir in cream, cheese, corn, chilies, and hot pepper sauce. Cook, stirring frequently, until the cheese is melted. Stir in chopped tomato.
- Garnish with cilantro (if desired). You may substitute fresh, chopped Italian parsley.