

CHICKEN AND POTATO CHOWDER

yield: 6 SERVINGS prep time: 15 MINUTES cook time: 25 MINUTES total time: 40 MINUTES

Just like mom's comforting chicken noodle soup, but it's even creamier and loaded with cheesy goodness!

★★★★★ 4.95 stars (39 ratings)

INGREDIENTS:

- 1/4 cup unsalted butter
- 1 onion, diced
- 3 carrots, peeled and diced
- 2 stalks celery, diced
- 1 teaspoon dried thyme
- 1/4 cup all-purpose flour
- 3 cups chicken broth
- 2 cups milk, or more, as needed
- 2 russet potatoes, peeled and cubed
- 2 cups diced cooked chicken breast
- 1 1/2 cups shredded sharp cheddar cheese
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves



DIRECTIONS:

1. Melt butter in a large stockpot or Dutch oven over medium heat. Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in thyme until fragrant, about 1 minute.
2. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in chicken broth and milk, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes.
3. Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes. Stir in chicken and cheese, a handful at a time, until smooth, about 1-2 minutes; season with salt and pepper, to taste. If the chowder is too thick, add more milk as needed until desired consistency is reached.
4. Serve immediately, garnished with parsley, if desired.

Adapted from *The Comfort of Cooking*.

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