



Rotisserie Chicken and Potato Chowder



INSTRUCTIONS

- Render bacon and remove and reserve grease.
- Sweat butter leeks and garlic.
- Add flour and make a roux.
- Add milk, stock, and potatoes and bring to a boil, then reduce.
- Cook until potatoes are tender. Add the rest of the ingredients.

SHOPPING LIST

- 4 slices bacon
- 1 Tbsp butter
- 1 leek
- 2 cloves of garlic
- 2 Tbsp flour
- 2 cup milk
- 4 cup chicken stock
- 3/4 lb red potatoes
- 6 sprigs of thyme
- 2 cup chicken
- 1 cup corn