



Chicken and Vegetable Chowder



Ingredients:

- 8 slices bacon, cut into pieces
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 4 cups half-and-half
- 2 (14 1/2 oz.) cans chicken broth
- 2 cups diced, cooked chicken
- 1 1/2 cups **Hungry Jack®** Mashed Potatoes, flakes
- 1 (1 lb.) package frozen whole kernel corn
- 1 (14 oz.) package frozen broccoli florets
- 1/4 teaspoon dried thyme leaves

Preparation Directions:

1. COOK bacon in Dutch oven over medium heat until crisp. Drain on paper towels.
2. RESERVE 2 tablespoons bacon drippings in Dutch oven. Add onion and garlic. Cook and stir 4 to 6 minutes or until onion is crisp-tender.
3. STIR in bacon and all remaining ingredients. Cook over medium heat 15 to 20 minutes or until thoroughly heated, stirring occasionally.

Yield: 8 Servings

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