

Slow Cooker Corn Chowder with Chicken and Bacon



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 cup half & half or milk (Add more as needed)
- 4 tbs. butter
- 1 (16 oz.) bag frozen corn
- 2 cups frozen diced onions
- 2 cups shredded hash brown potatoes
- 2 (14 3/4 oz.) cans creamed corn
- 1 (14 oz.) can cream of mushroom soup
- 1/4 cup bacon bits
- 1 tbs. dehydrated parsley flakes
- 2 tsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. garlic salt

- 1 pound boneless, skinless chicken breasts

Directions:

1. Combine all ingredients except chicken breasts into your slow cooker. Mix thoroughly and break up any clumps.
2. Add chicken breasts, pushing them to the bottom of the slow cooker.
3. Cook on low for 6-8 hours, or on high for 5 hours.
4. Before serving, use two forks to shred chicken.
5. Serve with sprinkled cheese or dehydrated parsley, if desired. You can also serve in large, hollowed-out rolls as bread bowls.