

Creamy Turkey Corn Chowder

Ingredients:

2 Tbsp olive oil
2 garlic cloves, minced
1 large onion, diced
2 medium carrots, sliced
3 cups cooked turkey, shredded
3-4 potatoes, peeled and cubed
1 tsp dried parsley
2 tsp salt
1 tsp black pepper
1 tsp dried rosemary
1 can cream style corn
1 cup frozen or fresh corn
1 cups chicken broth
4 cups whole milk
Fresh parsley, for serving

Method:

1. In a large pot or dutch oven, heat the olive oil over high heat.
2. Add the garlic and onions and fry for 2-3 minutes.
3. Add the turkey and potatoes and cook for 1-2 minutes.
4. Add the remaining ingredients and bring to a boil.
5. Cover the pot with a lid and reduce heat to allow the chowder to simmer for 20-25 minutes or until the potatoes are cooked. Stir occasionally.
6. Serve with fresh parsley and bread.

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