

Smoked Chicken, Kumara and Corn Chowder



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**Food in a
minute**

Another great recipe idea from

Wattie's

Serves 6 **Prep time** 10 minutes **Cook time** 20 minutes

15g	butter
1 small	leek, sliced and washed
400g	golden kumara, peeled and diced
2 x 420g cans	Wattie's Condensed Creamy Chicken Soup
½ x 750g bag	Wattie's frozen Chuckwagon Corn
190g	smoked chicken breast, skin removed and diced
1 cup	milk

1. Melt the butter in a large saucepan. Add the sliced leek and cook gently until softened, but not browned.
2. Add diced kumara. Pour over 2 cans of **Wattie's Condensed Creamy Chicken Soup** and add 1 can of water. Stir. Bring to the boil. Reduce heat and cover. Simmer for 10 minutes.
3. Add **Wattie's frozen Chuckwagon Corn**, diced smoked chicken and milk. Continue cooking for a further 5-10 minutes until chicken is heated through and vegetables are crisp and tender. Season with freshly ground black pepper. Serve with crusty bread.

