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| Bacon Ranch Chicken Chowder  Recipe Notes \*\*The higher the fat content, the creamier the soup.  Recipe adapted and revised from <http://carlsbadcravings.com/cheddar-bacon-ranch-potato-broccoli-chicken-chowder-recipe/>   |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  | | --- | --- | | Servings | Prep Time | | 6-8 | 10minutes | | |  | | --- | | Cook Time | | 40-60 minutes | | |

Ingredients

* 3 tablespoon olive oil
* ½ - 1 onion, chopped
* 4 garlic cloves, minced
* 1 pound chicken breasts
* 1 large potato, cubed (or enough small potatoes to get about 2 cups+)
* 3 large carrots, sliced (or enough to get about 2 cups+)

Instructions – cooking bacon

1. Start with a cold pan, before you turn on the heat, lay out your strips on the pan. You can place them so they are touching and crowd the pan a little as the bacon will shrink as it cooks but do not overlap too much.
2. **Cook bacon** over low heat. When it starts to buckle and curl, use the tongs and turn so that it browns evenly.
3. **Using tongs, remove bacon from the pan and drain on paper towels.**
4. **Cook in batches and turn off the heat to remove the grease before each batch.**
5. **Pour off grease carefully or wait for it to cool and thicken then simply wipe off with paper towels and throw into the trash.**

* 3 cups broccoli florets chopped
* 15 oz. can sweet corn (dump the whole thing in)
* 15 oz. can sweet creamed corn
* 6 cups low sodium chicken stock
* 2 tablespoons dry ranch dressing/seasoning mix
* ½ teaspoon pepper
* ¼ - ½ teaspoon red pepper flakes (optional)
* 8 strips bacon, cooked and crumbled
* 2 TBS - ½ cup flour (or you can use corn starch)
* 4 oz. cream cheese, softened
* 2 cups milk (or half and half) (I use nonfat half and half)\*\*
* 1-2 cups freshly grated sharp cheddar cheese

Garnish (optional)

* 2 green onions, chopped
* 4 strips bacon, cooked and crumbled
* shredded sharp cheddar cheese

Instructions

1. Gather your ingredients.
2. Begin by cooking your bacon or use pre-cooked bacon, set aside. See box above on cooking bacon.
3. Place the olive oil in a large 6-8 quart sauce pot over medium-low heat. Peel the onion. Then quarter it and slice into thin strips or dice it (your choice). Mince the garlic or use the garlic press (your choice). Once the oil is hot, add the onion and minced garlic and sauté them for 3-4 minutes to soften.
4. Add the chicken stock and chicken breasts. Raise the heat to high, cover, and bring to a boil. Once boiling, reduce the heat to medium and simmer.
5. While the chicken is simmering, prep your potatoes, carrots and broccoli. Add them in that order to the pot followed by all of the ingredients up to the flour (do not add flour and ingredients after until step 8). Continue simmering until the chicken is tender enough to shred and potatoes and carrots are tender, about another 20 minutes.
6. Using tongs, remove the chicken breasts from the pot. Use a fork and the tongs to shred the chicken, be careful, it will be steaming hot. Then place the chicken back in the pot and continue to simmer.
7. Add the 8 strips of cooked and crumbled bacon.
8. Meanwhile, make a roux with the flour (or corn starch) by whisking it with ¼ - ½ cup (or more) of soup base. Add your flour mixture to the soup.
9. Add the cream cheese, and half & half/milk to the soup. Cook on medium-high until thickened.
10. When ready to serve, stir in cheese, 1/2 cup at a time until melted. Taste and add additional salt, pepper, red pepper as desired.
11. Garnish individual servings with green onions and additional bacon and cheese (optional).