













Chicken Corn Chowder

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 Chicken Breasts, cooked and diced
-  1 pound Russet Potatoes, cooked and diced
-  2 cups Corn Kernels (frozen)
-  1/8 cup Onion, diced
-  1/8 cup Red Bell Peppers, diced
-  1 cup Chicken Stock
-  1 cup Heavy Cream
-  1 cup Milk
-  2 tsp Sugar
-  2 tsp Hot Sauce
-  1/8 cup Fresh Parsley, chopped
-  1 Chicken Bouillon Cube



Directions

1. Bring chicken stock to a boil.
2. Add milk, heavy cream, chicken, potatoes, red peppers, onions, corn, and sugar, simmer for 40 minutes.
3. Add parsley and hot sauce, simmer for five minutes.
4. Serve hot.

