



#### In your box

- 1 tsp. Garlic Salt
- 6 tsp. Chicken Base
- 12 oz. Red Potatoes
- 26 oz. Boneless Skinless Chicken Breasts
- 2 oz. Shredded Cheddar Cheese
- ¼ cup Sun-Dried Tomato Pesto
- 2 oz. Crumbled Bacon
- 10 oz. Corn Kernels
- 3 oz. Light Cream Cheese
- 1 Red Onion

\*Contains: milk

#### You will need

- Salt, Pepper
- Mixing Bowl, Slow Cooker

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Chicken and Sun-Dried Tomato Corn Chowder

with potatoes and onions

NUTRITION per serving—Calories: 380, Carbohydrates: 28g, Fat: 16g, Protein: 36g, Sodium: 1544mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
LOW HEAT

4-5 Hrs

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.



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### Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ½" dice.
- Cut **potatoes** into 1" dice.
- Pat **chicken** dry.



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### Start the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- In a clean slow cooker, combine 2 cups **water**, **onion**, **potatoes**, **corn**, **chicken base**, **bacon**, **garlic salt**, **pesto**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Top with **chicken breasts**.
- Turn slow cooker on to low heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 hours.



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### Shred the Chicken

- Once meal is cooked, carefully remove **chicken** to a clean work surface or a mixing bowl. Shred into bite-sized pieces.
- Stir shredded chicken, **cream cheese**, and **cheddar cheese** into slow cooker until completely combined.



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### Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!