

# Crockpot Mexican Street Corn & Chicken Chowder

Yield: 4 min  
Total Time: 190 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-street-corn-chicken-chowder>

## Ingredients:

- 1 pound boneless, skinless chicken breasts or thighs
- 2 cloves garlic minced
- 1 cup chicken stock Swanson® Organic Free-Ranch, or broth
- 2 cans cream style corn 14.75 ounces EACH
- 14 3/4 ounces corn fire-roasted, or regular canned corn or Mexicorn, this is what is pictured in the photos -- has the added red & gre...
- 15 1/2 ounces black beans drained and rinsed
- 4 ounces diced green chiles fire-roasted
- 2 teaspoons chili powder chipotle, regular chili powder also works
- 1/2 teaspoon paprika
- 1/4 teaspoon ground cumin
- 2 cups colby OR Monterey Jack Cheese freshly grated; not from a bag
- 2 cups heavy cream or half and half
- salt
- pepper
- fresh lime optional
- fresh cilantro optional
- diced onion optional
- hot sauce optional
- sour cream optional
- avocado optional

## Nutrition:

1. Calories: 1320 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 340 milligrams
4. Fat: 84 grams

5. Fiber: 17 grams
  6. Protein: 60 grams
  7. SaturatedFat: 49 grams
  8. Sodium: 2100 milligrams
  9. Sugar: 13 grams
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