

Chicken Pot Pie Fire-Roasted Corn Chowder

Servings: 1

INGREDIENTS

- 3 ea Molly's Kitchen™ chicken pot pie empanadas
- 8 oz fire-roasted corn chowder (see right)

PREPARATION

In 350° fryer, deep fry empanadas until golden brown. In sauce pan, heat corn chowder. In large soup bowl, arrange empanadas, add soup and serve.

Fire-Roasted Corn Chowder (Yield: 64 oz)

INGREDIENTS

- 2 c Chef's Line™ classic chicken stock
- 6 c Roseli® Alfredo sauce
- 3 ea Monarch® corn on the cob
Beyond® pan spray
- 2 ea Cross Valley Farms® zucchinis, medium diced
- 2 ea Cross Valley Farms yellow squash, medium diced
- 2 ea Cross Valley Farms carrots, diced
- tt Monarch cracked black pepper
- tt Rykoff-Sexton International™ sea salt
- ¼ c Cross Valley Farms thyme, minced

PREPARATION

In a large stock pot, combine chicken stock with Alfredo sauce. Heat to boil, stirring occasionally. Preheat grill; spray corn on the cob with pan spray. Grill corn until golden brown. Cut corn kernels off cob. Add zucchini, squash, carrots and corn kernels to stock. Add salt and pepper to taste. Simmer until flavor combines. Finish with fresh thyme. Corn chowder will keep for up to 4 days in refrigerator.

