

# CHICKEN MUSHROOM CHEESESTEAK CHOWDER

*If you're into Chicken Cheesesteaks instead of beef, this recipe is right up your alley.  
Should mushrooms not be for you, omit them & add additional chicken.*

*IT'S AWESOME EITHER WAY!*

## INGREDIENTS

- ◆ 1 lb. Bacon
- ◆ 1 Rotisserie Chicken (approximately 3 lbs.) pulled off the bone into bite-size pieces. Use the skin if you want, but I think is better without. It tends to get gummy in the Chowder.

**Remember, you have the fat from the bacon**

### *JUICY POTATOES*

- ◆ 2 large Russet Potatoes – 1/4 in. slices
- ◆ 1 Large or 2 medium Onions – medium dice
- ◆ 1 tsp. Thyme – fresh or dried
- ◆ 1 tsp. Rosemary – fresh – finely diced
- ◆ 2 Bay leaves
- ◆ 1 Tbsp. Salt
- ◆ 1/2 Tbsp. Pepper

### *REMAINING INGREDIENTS*

- 3 Small or 2 medium Carrots
- 3 Celery Stocks
- 2 Garlic Cloves
- 8 oz. Package of Mushrooms
- Baby Bellas or White Button Mushrooms – Sliced thickly.
- 2 Quarts Chicken Stock
- 1 C. Grated Cheddar
- 6 oz. Cream Cheese
- 1 C. Heavy Cream or Half and Half
- Top your bowls with grated provolone or cheddar cheese when serving

## STEPS

1

🔪 Render your bacon in the pot on medium low. Remove when done to paper towels & chop into bite size pieces.

2

🔪 Once the Bacon has rendered, sear the mushrooms in the bacon fat until they begin to brown.

🔪 Remove some of the bacon fat if it seems to be too much for you.

🔪 Do yourself a favor & leave in at least a couple tablespoons for flavor.

🔪 When you see the mushrooms turn golden brown remove from the pot with a slotted spoon and let rest with the bacon

3

🔪 I know there is some bacon fat in the pot, but you should add 1 Tbsp. olive oil as well.

🔪 Due to all the starch in potatoes, they will easily stick to the bottom of your pot.

🔪 Adding splashes of chicken stock while the potatoes & onions cook down will prevent this as well.

4

🔪 To your pot, on medium-low heat, add potatoes, onions, herbs, garlic, salt & pepper.

**See *INGREDIENTS* for exact amounts. If you'd like, add a couple of Tbsp. of butter for flavor. This is optional.**

🔪 Cook the JUICY POTATOES down until the potatoes begin to give off their starch & become tender-crisp. This takes about 10 minutes.

*GRAB A SPOON. CHEESESTEAK IN A BOWL, IS UP!*

↳ When the JUICY POTATOES are done, add to the pot, all the veg, bacon, pulled chicken, mushrooms & stock.

**5** ↳ Cook the Chowder on medium-low with a slanted lid or at least a piece of foil, so it doesn't reduce too much.

↳ It should take only about 45 minutes until it's done and ready for the cheese & cream.

↳ Taste for seasoning & add more salt & pepper if it's calling for it.

**6** ↳ Once it tastes like the greatest chicken mushroom soup you ever had, add the cheese & cream – be sure the pot is off the heat when you add dairy so it doesn't separate.

*If you want, top the bowls with some more grated cheese. I did!*



**THAT'S IT - CHICKEN CHEESESTEAK MUSHROOM CHOWDER**

**YOU'LL LIKE IT MORE THAN A CHICKEN MUSHROOM CHEESESTEAK.**

*OK, MAYBE JUST AS MUCH!*



## **CHICKEN MUSHROOM CHEESESTEAK** *Shake Ups*

- 1. Chicken Mushroom Ramen*
- 2. Chicken Mushroom Quesadilla*
- 3. Chicken Mushroom Burrito*
- 4. Chicken Mushroom Skillet*

