Mexican style Chicken Corn Chowder

NIBBLEDISH CONTRIBUTOR

Ingredients

- Some Shredded Chicken
- Can of Creamed Corn
- Small can of Sweetcorn
- Can of Pinto Beans (I used Kidney Beans in this one)
- Handful of Baby Plum Tomatoes
- Green Chili
- A little Cream
- Some Milk
- A little Chicken Stock
- Handful of Cheddar Cheese
- Clove of Garlic
- Some Onion
- Corriander

Instructions

I wouldn't go so far as to describe this as 'authentic' Mexican cuisine (my girlfriend laughed when I described the Mexican dish I was doing), but it's very tasty and more importantly low maintenance.

If I'd had more time I probably would have baked a loaf of fresh bread to go with it, too.

For my shredded chicken I simmered a few breasts in a pan for a couple of hours with half and onion and a clove of garlic.
After it cooled off I pulled it apart with my fingers and a fork. I did extra and I've been chucking it into burritos and salads etc as well.

I sauted the chicken in a pan with some onion, garlic, a little chicken stock, black pepper and a little cumin.

Chop up the chili and tomatoes, and add all of the ingredients to the rice cooker, except for the corriander which is used for garnish.

I let mine go for about 3 hours, and soup always seems to come out better the longer it has to simmer. I could have prepared it in the morning and let it go all day ready for dinner, if I'd wanted to.

Garnish with corriander and serve with tortilla chips.