

CURRIED CHICKEN & CORN CHOWDER

Soupe Crèmeuse au Poulet, Maïs et Curry Doux

Source: The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 35 minutes | **Yield:** 4–6 servings



Recipe Description

This gently spiced chowder balances creamy comfort with warming curry notes. Corn stretches the pot, chicken adds substance, and the result is a quietly flavorful soup that feels especially welcome on cold January evenings.

Ingredients

- 2 tablespoons butter
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 teaspoons mild curry powder
- 2 tablespoons all-purpose flour
- 3 cups chicken stock
- 2 cups cooked chicken, diced
- 1½ cups corn (frozen or canned)
- 1 cup milk or half-and-half
- Salt and black pepper, to taste

Instructions

1. Melt butter in a saucepan over medium heat. Add onion and cook until soft.
2. Stir in garlic and curry powder; cook briefly.
3. Sprinkle in flour and cook 1 minute, stirring constantly.
4. Gradually whisk in stock until smooth.
5. Add chicken and corn; simmer 20 minutes.
6. Stir in milk, season, and warm gently before serving.

Notes

- Use leftover roast or poached chicken
- Mild curry keeps the flavor warm, not spicy
- Serve with bread or simple crackers