



# CHICKEN POT PIE CHOWDER

A creamy chowder made with heavy cream, diced potatoes, carrots, celery, onion, garlic, green peas, thyme and **Gourmet Chicken Potstickers**. Yield: 4 Servings

## Ingredients:

8 Each	<b>Gourmet Chicken Potstickers</b> [#5280130]	1 tsp.	Thyme, Chopped
2 Tbsp.	Butter	2 Tbsp.	Flour, All-Purpose
½ Cup	Carrot, Diced	3 Cups	Chicken Stock
½ Cup	Celery, Diced	1 Cup	Heavy Cream
½ Cup	White Onion, Diced	½ Cup	Potatoes, Diced & Blanched
2 tsp.	Garlic, Minced	¼ Cup	Peas
		To Taste	Salt & Black Pepper

## Directions:

1. In a large saucepot, heat up the butter on medium-high heat.
2. Add in the carrots, celery, and white onion, then cook for 2-3 minutes or until the onions are translucent.
3. Stir in the garlic, thyme and flour, then cook for another minute.
4. Pour in the chicken stock and heavy cream, then simmer for about 10 minutes.
5. Add in the **Gourmet Chicken Potstickers**, then simmer for another 8-10 minutes, or until the soup has thickened.
6. Stir in the potatoes, peas, salt and black pepper.
7. Bring chowder back to a simmer and serve while hot.