



Kelly's Cooking Corner March 2024

Creamy Chicken Corn Chowder – 2 Servings

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| 1 c. chicken broth | 1/8 tsp. pepper |
| 2/3 c. cubed peeled potatoes | 2 T. all-purpose flour |
| 1/2 c. frozen corn | 2/3 c. milk |
| 1/4 tsp. minced garlic | 2 oz. Velveeta. cubed |
| 1/8 tsp. dried marjoram | 2/3 c. cubed cooked chicken breast |
| 1/8 tsp. dried thyme | |



In a large saucepan, combine the broth, potato, corn, garlic, marjoram, thyme, and pepper. Bring to a boil. Reduce heat; cover and simmer until potatoes are tender, 15-20 minutes. Combine flour and milk until smooth; gradually add to vegetable mixture. Bring to a boil; cook and stir until slightly thickened, about two minutes. Reduce heat; stir in cheese until melted, Add the chicken heat through.

Source: Taste of Home

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Cheesy Garlic Toast - 2 Servings

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| 2 T butter, softened | 1 c. shredded mozzarella cheese |
| 4 slices French bread (1 inch thick) | chopped green onions or parsley |
| 1/4-1/2 tsp. garlic powder | |



Spread butter over bread. Sprinkle with garlic powder and cheese. Place on an ungreased baking Sheet. Bake at 400 degrees for 5-7 minutes or until cheese is melted. Sprinkle with onions or parsley if desired. Serve warm.

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