

Lazy Man's (or Busy Women's) Spicy Chicken Corn Chowder

2 cans corn, one drained, one not!
2/3 bag frozen roasted corn (I had a 1 lb bag from Trader Joes)
1 package pre cooked diced chicken, or 1 cup diced baked chicken
1 can diced potatoes drained or 2-3 boiled potatoes diced
1 can cream of potato soup
1 can cream of chicken soup
1 ½ - 2 cups milk
1 cup light cream (if using skim milk use more cream and less milk)
salt and pepper to taste
cayenne pepper
chili powder

optional:

4-5 scallions or 1-2 small onions chopped fine
2 tbsp butter/margarine

(If using onions or scallions, start by lightly sautéing them in butter.)

Get a big pot and dump in all of your ingredients, all the corn, (including the can with the water), cream of potato soup, cream of chicken soup, potatoes, milk, cream. Slowly heat on Medium to a low boil (not roiling), then turn to low to simmer. If soup is too thick add extra milk or a little water, if too thin add extra cream or more corn. Add cayenne, chili powder, salt and pepper to taste, (remember the canned soup has salt already so go easy.)

Simmer for a few minutes to meld the flavors, and enjoy!