



Chicken Corn Chowder

Makes 6 to 8 servings

Ingredients:

1 Tbsp butter
1 Tbsp olive oil
½ onion, chopped
½ red bell pepper, seeded, cored and chopped
½ green bell pepper, seeded, cored and chopped
½ jalapeño, seeded and finely diced
4 Tbsp all-purpose flour
¼ tsp cumin
¼ tsp black pepper
½ tsp chili powder
1 tsp salt
Dash of cayenne pepper (optional)
32 oz Kirkland Signature Organic Chicken Stock
12 oz can white beans, drained
12 oz can chili beans, drained
12 oz frozen corn kernels
1½ cups Kirkland Signature Rotisserie Chicken, chopped
1 cup sour cream
1½ cups cheddar cheese, grated (or Monterey Jack or Mexican blend)
Optional: avocado, tomato and corn chips

Instructions:

Add butter and oil in a large pot over medium high, until butter is melted. Add onion to the pan. Cook until translucent. Add peppers and jalapeño. Cook for 5 to 7 minutes. Toss in the flour. Cook for 1 to 2 minutes, stirring constantly. Add cumin, black pepper, chili powder, salt and cayenne pepper (if using). Stir.

Pour in chicken stock. Add white beans, chili beans, corn and chicken. Bring to a boil. Reduce heat to a simmer. Simmer for 20 minutes. Turn off heat. Mix in sour cream and cheese. Add optional avocado, tomato and corn chips. Serve warm.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Mexican “Pozole” Chicken Soup

Makes 8 servings

Ingredients:

1 Tbsp butter
1 Tbsp olive oil
1 to 2 onions, chopped
3 to 4 carrots, chopped
2 to 5 celery stalks, chopped
3 to 4 garlic cloves, minced
1 jalapeño pepper, seeded and minced
1 large pasilla-ancho chile, hydrated and diced
½ cup pasilla-ancho chile water
½ tsp cumin
½ tsp chili powder
1 tsp oregano
1 tsp salt
Pepper to taste
1 oz or 1 Tbsp adobo sauce
25 oz can hominy, rinsed and drained
48 oz Kirkland Signature Organic Chicken Stock
1½ cups Kirkland Signature Rotisserie Chicken, chopped
½ cup fresh cilantro, chopped
Limes for garnish
Radishes for garnish

Instructions:

Heat butter and olive oil in a large saucepan over medium-high. Add onions. Cook until translucent. Add carrots, celery, garlic, jalapeño, ancho chile and ancho chile water to pan. Saute for 5 minutes. Add cumin, chili powder, oregano, and salt and pepper. Stir. Add adobo, hominy, and chicken broth. Bring to a boil. Stir in chicken and cilantro. Simmer for 20 minutes, or until vegetables are softened. Garnish with limes and radishes.

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