

Treasure Barrel

Easy Crockpot Chicken Corn Chowder Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chowder Base

- [ ] 1.5 lbs boneless, skinless chicken breasts
- [ ] 1 medium yellow onion, chopped
- [ ] 2 celery stalks, chopped
- [ ] 4 cups Yukon Gold potatoes, diced into 1/2-inch cubes
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1/2 tsp garlic powder
- [ ] Salt and freshly ground black pepper to taste

For the Creamy Finish

- [ ] 1 (16 oz) bag frozen sweet corn
- [ ] 1 cup half-and-half
- [ ] 4 oz cream cheese, softened and cubed
- [ ] Optional: 4 slices turkey ham, cooked and crumbled, for garnish
- [ ] Optional: Fresh chives, chopped, for garnish

Instructions

1. First, find your quiet morning moment. Take out your slow cooker and place the chicken breasts in a single layer at the bottom. It feels like you’re setting the stage for something wonderful. Sprinkle the chopped onion, celery, and diced potatoes over the chicken. Pour the chicken broth over everything, making sure it’s all submerged. Finally, add the dried thyme, garlic powder, a generous pinch of salt, and a few grinds of black pepper. It's a simple, rhythmic process.

2. Now for the easiest part. Place the lid on your slow cooker, set it to low, and let it go for 6 hours, or on high for 3-4 hours. Go about your day, and let the gentle heat do all the work. The kitchen will slowly, beautifully, start to smell like the coziest place on earth. You'll know it's ready when the potatoes are fork-tender and the chicken is cooked through and looking like it's ready to just fall apart.

3. Once the cooking time is up, carefully remove the chicken breasts from the slow cooker and place them on a cutting board or in a shallow bowl. They will be incredibly hot and tender, so be gentle. Using two forks, shred the chicken into bite-sized pieces. It should come apart with almost no effort, which is just so satisfying to see. This method ensures you get those lovely, rustic strands of chicken throughout the chowder.

4 Return the shredded chicken to the slow cooker. Now, stir in the frozen corn, the half-and-half, and the cubed cream cheese. Give it a gentle but thorough stir until the cream cheese begins to melt and incorporate into the broth. Place the lid back on and cook on high for another 20-30 minutes, or until the corn is heated through and the chowder has thickened slightly into a velvety, creamy dream. Ladle into bowls, top with your favorite garnishes, and just, wow, enjoy.

Nutrition per serving

410 kcal	32 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't rush the final step. Letting the chowder warm through after adding the dairy is key to a smooth, non-grainy texture. The softened cream cheese needs that little bit of time to fully melt and combine, which is what gives the chowder its signature velvety body. This is one of my favorite cozy classics.
- For an extra layer of flavor, you can add a bay leaf to the slow cooker at the very beginning with the broth and seasonings. Just remember to remove it before you shred the chicken and serve. It adds a subtle, aromatic depth that feels very professional, but it's such a simple touch.
- This recipe is part of my collection of warm meals for a reason. If you find the chowder a bit too thick for your liking after it sits, you can thin it out with a little extra chicken broth or milk until it reaches your desired consistency. It’s very forgiving, so adjust it until it feels perfect to you.