Green Hatch Chile Chicken Corn Chowder

Make-ahead · Serves 4–6

Ken's note: TBD

Ingredients

- 1½ lb boneless, skinless chicken thighs or breasts, cut into ¾-inch pieces
- 1 Tbsp neutral oil, plus more for the corn
- 3 Tbsp butter
- 1 large yellow onion, diced
- 2 ribs celery, diced
- 1 red bell pepper, diced (optional)
- 4 cloves garlic, minced
- 1½ tsp ground cumin
- 1 tsp smoked paprika
- ½–1 tsp dried oregano
- ¼ tsp ground coriander (optional)
- Pinch of cayenne or chipotle powder (optional)
- ¾–1 cup jarred chopped Hatch green chiles, drained, divided
- 4 cups low-sodium chicken broth
- 1–1½ lb Yukon Gold potatoes, ½-inch dice
- 4 cups frozen corn, divided
- 1 bay leaf
- 1 cup half-and-half
- 1–2 Tbsp lime juice or apple cider vinegar
- Black pepper
- Salt

Method

1. Toss 2 cups of the frozen corn with a little oil and roast or broil at 450°F until browned in spots, 8–12 minutes.
2. Season the chicken with pepper and brown it in the oil in a Dutch oven; it doesn’t need to cook through. Set it aside. Add the butter and cook the onion, celery, and bell pepper until softened. Add the garlic and spices, then about half the Hatch chiles, and cook a minute or two.
3. Add the broth, potatoes, the remaining 2 cups frozen corn, the bay leaf, and the chicken and its juices. Simmer until the potatoes are tender and the chicken is cooked, 15–20 minutes. Mash a cup or so of the potatoes and corn in the pot to thicken it. Stir in the roasted corn, the remaining chiles, and the half-and-half; warm gently, without boiling. Finish with the lime or vinegar. Taste and salt at the end.
4. **Garnishes:** cilantro or green onions, bacon, tortilla strips, extra Hatch chiles, sour cream.