**Window Cleaner**

 **Chicken & Corn Chowder**

 **Ingredients**

**15g/ 1 tbsp butter**

**2 large shallots, finely chopped**

**1 medium potato (e.g. Desiree, c200g/ 7oz), peeled and diced into 1 cm cubes**

 **1 x 400g (or 2 x 198g) 14 oz can sweetcorn, drained**

**650 ml good chicken stock (vegetarians can use vegetable stock)**

**6 tbsp double cream**

**75g shredded, cooked chicken**

**1 tbsp chopped parsley (optional), to serve**

**Got everything you need?**

**Then let’s get cooking!**

1. **Melt the butter in a large saucepan and sauté the shallot for 5 minutes, until soft.**
2. **Add the potato, corn and stock, bring up to a simmer and cook until the potato is soft.**
3. **Blend half of this mixture until smooth.**
4. **Return to the pan and stir in the double cream. Season to taste.**
5. **Stir in the shredded chicken.**
6. **Serve with a little chopped parsley scattered over(optional).**