



## ***ABS Pottery Imports Ltd***

Specialist Supplier to the Trade of  
Authentic Terracotta Cookware & Kitchen Accessories

~ Established 1989 ~

# Chicken & Mushroom Chowder Recipe



### **Ingredients :**

750ml chicken stock	3 cloves garlic, minced
125ml water	1 onion, finely chopped
450g cubed cooked chicken breast	1 carrot, finely chopped
1 1/2 teaspoons dried oregano	350g mushrooms, sliced
1/4 teaspoon pepper	3 tablespoons plain flour
100g uncooked long grain rice	250ml milk
1 tablespoon olive oil	

### **Method :**

Preparation Time : 15min    Cooking Time : 45min    Ready in:1hr

1. In an ABS Terracotta Chowderia , bring chicken stock and water to the boil. Stir in chicken, and season with oregano and pepper. Add rice, and reduce heat.
2. Heat olive oil in a Terracotta pan over medium heat, and saute garlic, onion, carrot and mushrooms until tender. Thoroughly mix in the flour. Transfer to the stock mixture.
3. Stir milk into the mixture, and continue to cook, stirring occasionally, until thickened, about 30 minutes.
4. Serve in ABS Terracotta Chowderitas and Enjoy !