



# Slow Cooker Buffalo Chicken Chowder

A RECIPE BY WHOLESOMELICIOUS

## ingredients

- 1.5 lbs chicken breast
- 1 white or yellow onion chopped
- 1 cup diced celery
- 1 cup diced carrots
- 1.5 cups diced potatoes\*
- 5 cups chicken broth
- 3/4 cup buffalo hot sauce I use Frank's
- 2/3 cup full fat canned coconut milk or half and half
- 1/4 cup cilantro for garnish optional

## directions

- Place chicken breast at the bottom of the slow cooker. Top with onion, celery, carrots, potatoes, chicken broth, and buffalo sauce.
- Cook on low for 4 hours (up to 6 hours, may depend on potatoes for slow cooker).
- Remove chicken, shred and place back in slow cooker.
- Stir in coconut milk (or half and half). Serve with cilantro for garnish.