

Slow Cooker Turkey Chowder

Make that leftover turkey into something completely different with my easy turkey chowder recipe.

Prep Time	Cook Time	Total Time
15 mins	4 hrs 30 mins	4 hrs 45 mins



Course: Soup Cuisine: American Keyword: turkey chowder
 Servings: 8 Calories: 310kcal Author: Sarah Olson

★★★★★
 5 from 3 votes

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 2 cups cubed leftover turkey
- 1 cup diced celery
- 1 cup diced onion (or diced leeks)
- 1 cup diced carrots
- 2 cups red potatoes
- 15 oz. can cream-style corn
- 15 oz. can whole kernel corn drained
- 1 tsp. basil
- 1/4 tsp. thyme
- 2 tsp. dried parsley
- 4 cups turkey or chicken broth
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/4 cup cornstarch (WAIT TO ADD)
- 1/4 cup cold water (WAIT TO ADD)
- 1 cup heavy cream (WAIT TO ADD)

Instructions

1. Add the turkey, veggies, seasonings, and broth to the slow cooker (WAIT TO ADD THE CORNSTARCH, WATER AND HEAVY CREAM).
2. Stir.
3. Place the lid on the slow cooker. Cook for 4 hours on HIGH or 8 hours on LOW.
4. When the cooking time is up, whisk together the cold water and corn starch, stir into the chowder. Stir in the heavy cream.
5. Cook on HIGH for 30 minutes longer or until soup thickens.
6. Serve and enjoy!

Notes

Can I use chicken instead of turkey?

- Yes, you can use raw chicken breast or cut up leftover chicken in this recipe.
- The same amount of cooking time for raw or cooked, for the vegetables take just as long to cook.

Nutrition

Calories: 310kcal | Carbohydrates: 33g | Protein: 15g | Fat: 15g | Saturated Fat: 8g | Cholesterol: 79mg
| Sodium: 1013mg | Potassium: 586mg | Fiber: 3g | Sugar: 6g | Vitamin A: 3367IU | Vitamin C: 18mg |
Calcium: 53mg | Iron: 1mg

Slow Cooker Turkey Chowder <https://www.themagicalslowcooker.com/slow-cooker-turkey-chowder/>