



Corn Chowder with No Name® Pecan Chicken



INGREDIENTS:

- No Name® Pecan Crusted Chicken Breasts
- Good quality Corn Chowder - frozen or canned
- Smoked Gouda Cheese
- Fresh Cilantro or Italian Parsley

COOKING DIRECTIONS:

1. Place the pecan chicken in the oven and bake according to package directions.
2. Heat the soup according to package directions and pour the soup into a bowl.
3. Cut the pecan chicken into strips and add to the soup bowl - use ½ of pecan chicken for each bowl of soup.
4. Grate smoked Gouda and place on top of the soup & chicken.
5. Garnish with finely chopped cilantro or Italian parsley.
6. Serve