New England Chicken Chowder

4 slices cooked bacon, chopped

2 boneless skinless chicken breasts

3 cups chicken broth

½ cup whole milk

½ cup chopped or sliced carrots

½ yellow onion, diced

2 celery stalks, chopped

2 cans yellow corn, drained

1 pound baby red potatoes, quartered

1 teaspoon salt

¼ teaspoon black pepper

½ teaspoon smoked paprika

1 teaspoon garlic powder

½ teaspoon Italian seasoning

fresh basil or thyme - for garnish

Combine bacon, chicken, broth, carrots, onions, celery, half of the corn, potatoes in slow cooker.

Cover and cook on low for 4 hours.

Combine remaining corn and milk in food processor or blender and process until smooth.

Add to slow cooker along with salt, pepper, paprika, garlic powder, and Italian seasoning.

Cover and cook for 10 -15 minutes longer.

Garnish with black pepper, grated parmesan cheese, and fresh herbs.