

## Quick And Easy Chow-Down Chowder

(NAPSA)—There's nothing better than a thick, warming chowder to satisfy and comfort you. Coconut Chicken Chowder has a rich spicy sweetness, with coconut milk, peanut butter, aromatic vegetables and Tabasco® brand Pepper Sauce beautifully complementing the chunks of chicken. The flavor is superb; the cooking time less than 30 minutes. Add crusty bread and a crisp salad and you have a great soul-filling meal!

Keep a few chowder ingredients on hand in the kitchen. You'll soon find that because of its wonderfully satisfying simmered-in taste, this chunky, thick soup makes a splendid meal for work-day evenings, weekend lunches or Sunday night suppers.

### Coconut Chicken Chowder

**2 tablespoons vegetable oil, divided**  
**1 pound boneless, skinless chicken breasts, cut into bite-size chunks**  
**1 large celery stalk, sliced**  
**1 red pepper, seeded and diced**  
**1 large green onion, thinly sliced**  
**1 large clove garlic, minced**  
**1 (14-ounce) can coconut milk**  
**½ cup water**  
**¼ cup creamy peanut butter**  
**2 teaspoons TABASCO® brand Pepper Sauce**  
**1¼ teaspoons salt**



**Heat 1 tablespoon oil until hot in 3-quart saucepan over medium-high heat. Add chicken. Cook until lightly browned on all sides, 5 to 10 minutes, stirring frequently. With slotted spoon, remove chicken to plate.**

**Heat 1 tablespoon oil in saucepan over medium heat. Add celery and red pepper; cook 5 minutes. Add green onion and garlic; cook 1 minute longer.**

**Return chicken to saucepan. Add coconut milk, water, peanut butter, TABASCO® Sauce and salt. Heat to boiling over high heat. Reduce heat to low; cover and simmer 10 minutes, stirring occasionally.**

**Makes 4 servings.**