

# CHOWDER ROLLS



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
IP Chicken Chowder Mix	1 pkg	Sea Salt	To Taste
Egg Whites	2 Egg	Thyme	1/2 Tsp.
Baking Soda	1/2 Tsp.	Chives	1 Tbsp.
Sage	1/8 Tsp.		
Garlic Powder	1/2 Tsp.		



## PREPARATION

- ☛ Preheat your oven to 375°F.
- ☛ In a large mixing bowl, whisk the egg whites until frothy but not stiff.
- ☛ Then add IP chicken chowder mix, baking soda, dried sage, garlic powder, sea salt, and dried thyme in the bowl. Mix well to combine all the ingredients.
- ☛ Using a spoon or a cookie scoop, drop small mounds of the mixture onto a baking sheet lined with parchment paper.
- ☛ Bake the chowder rolls for 12-15 minutes until they are golden brown and crispy on the outside, and soft and fluffy on the inside.
- ☛ Once baked, remove the chowder rolls from the oven and let them cool for a few minutes before serving.
- ☛ Serve the chowder rolls as a side dish or as a snack.