



Creamy Chipotle Wild Salmon Chowder

with Potatoes, Corn & Spinach



20-30min



2 Servings

This creamy fish chowder is like a party in a bowl. Big chunks of wild salmon and Yukon gold potatoes are suspended in a thick, creamy broth, along with sweet corn and baby spinach. It packs a slightly smoky spicy heat thanks to chipotle in adobo, and a strong finish of crispy corn tortilla strips, fresh scallions and cilantro.

What we send

- 1 Yukon gold potato
- 2 scallions
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 5 oz baby spinach
- 1 pkt seafood broth concentrate ^{2,4}
- 2 (1 oz) cream cheese ⁷
- ¼ oz chipotle chili powder
- 2½ oz corn
- 10 oz pkg wild-caught sockeye salmon ⁴

What you need

- neutral oil
- kosher salt & pepper

Tools

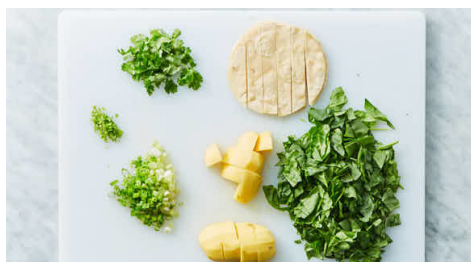
- medium pot or Dutch oven
- rimmed baking sheet

Allergens

Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 23g, Carbs 45g, Protein 39g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Peel **potato**, then cut into 1-inch pieces. Trim **scallions**, then thinly slice. Finely chop **cilantro stems**, keeping **leaves** whole. Brush **2 tortillas** (save rest for own use) with **oil**, then stack and cut into ½-inch strips. Coarsely chop **half of the spinach** (save rest for own use).



4. Bake tortilla strips

Meanwhile, arrange **tortilla strips** on a rimmed baking sheet. Toast on center oven rack, stirring once or twice, until golden, 10-12 minutes (watch closely, as ovens vary). Sprinkle with **salt**.



2. Sauté scallions

Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **¾ of the sliced scallions**, and cook, stirring, until softened, 1-2 minutes.



5. Add cream & chipotle

In a small cup, combine **all of the cream cheese** and **½-1 teaspoon chipotle chili powder** (or more, or less depending on heat preference). Spoon **¼ cup of the soup broth** into the bowl and stir until creamy and smooth, then stir mixture into the pot. Crush **a few potatoes** to thicken the broth. Stir in **chopped spinach**; cook until just wilted, about 1 minute.



3. Cook potatoes

Stir **broth concentrate** and **2¼ cups water** into the pot. Add **potatoes**, **cilantro stems**, and **a pinch each of salt and pepper**. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, partially covered, until potatoes are tender when pierced with a knife, 8-10 minutes.



6. Finish & serve

Meanwhile, remove **salmon skin** with a sharp knife, then cut **salmon** into 1½-inch pieces; add fish and **corn** to the pot, and simmer until just cooked through, about 2 minutes. Ladle **chowder** into bowls, and garnish with **cilantro leaves**, **remaining sliced scallions**, and **tortilla strips**. Serve **remaining chipotle** on the side, if desired. Enjoy!