

# MARLEY SPOON



**FAST**

## Shrimp & Potato Chowder

with Thyme & Mascarpone

 20-30min  2 Servings

Chowder makes us think of days by the sea. While the warm days of summer are long gone, we're trying to bring all of the beach feels back in the form of a warming chowder, perfect for the cooler weather months. We've added mascarpone for extra richness, and shrimp for a touch of sweetness. Celery, potatoes, fresh thyme, and peas make this a chowder to remember.

## What we send

- 5 oz celery
- garlic (use 2 large cloves)
- 1 bunch scallions (use  $\frac{2}{3}$ )
- 2 Yukon gold potatoes
- $\frac{1}{4}$  oz fresh thyme
- 1 pkt shrimp broth concentrate <sup>2</sup>
- 8 oz pkg shrimp <sup>2</sup>
- 3 oz mascarpone cheese <sup>3</sup>
- $2\frac{1}{2}$  oz peas

## What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## Tools

- medium pot

## Allergens

Wheat (1), Shellfish (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 590kcal, Fat 31g, Carbs 54g, Protein 26g



### 1. Prep ingredients

Trim ends from **celery**, then finely chop. Peel and finely chop **2 large garlic cloves**. Trim  $\frac{2}{3}$  of the **scallions** (save rest for own use), then thinly slice. Scrub **potatoes**, then cut into  $\frac{1}{2}$ -inch pieces. Pick and finely chop  $\frac{1}{3}$  of the **thyme leaves** from stems (save rest for own use); discard stems.



### 4. Add potatoes

Add **potatoes** and  $\frac{2}{3}$  of the **chopped thyme** (save rest for step 6). 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, about 10 minutes.



### 2. Sauté aromatics

Heat **1½ tablespoons oil** in a medium pot over medium-high. Add **celery, garlic,  $\frac{3}{4}$  of the sliced scallions**, and **1 teaspoon salt**, and cook, stirring, until softened, 2-3 minutes. Stir in **1½ tablespoons flour** and cook, stirring, about 1 minute.



### 5. Add shrimp

Pat **shrimp** dry and cut each into thirds; add to the pot. Cover and simmer over low heat until shrimp are pink, 2-3 minutes. Stir in **mascarpone** and **peas**; cook until just heated through, about 1 minute.



### 3. Add liquid

Stir in **shrimp broth concentrate** and **3 cups water**, cover, and bring to a boil.



### 6. Garnish & serve

Season **chowder** to taste with **salt** and **pepper**. Serve in bowls, garnished with **remaining chopped thyme and sliced scallions**. Enjoy!