



Manhattan Fish Chowder

with Crusty Ciabatta Garlic Bread



20-30min



2 Servings

What distinguishes this iconic Manhattan fish chowder from New England fish chowder is the absence of cream and the addition of tomatoes. Our secret trick here is to sauté strained, chopped tomatoes for concentrated flavor. The result is lighter, fresher, and brinier. And instead of oyster crackers, we've added toasted garlic bread for dipping or crumbling.

What we send

- 14½ oz can whole peeled tomatoes
- 1 ciabatta roll ^{3,4}
- 2 potatoes
- 1 small bag celery
- 1 yellow onion
- garlic
- ¼ oz fresh thyme
- 1 pkt seafood broth concentrate ^{1,2}
- 10 oz pkg cod filets ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- rimmed baking sheet
- medium pot

Allergens

Fish (1), Shellfish (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 13g, Carbs 85g, Protein 37g



1. Prep tomatoes & bread

Cut **tomatoes** in the can with kitchen shears until finely chopped, then strain over a small bowl, keeping **reserved juice** and chopped tomatoes separate. Split **ciabatta** and lightly brush cut sides with **oil** and arrange on a rimmed baking sheet.



4. Start soup

Add **chopped tomatoes** to pot and cook, stirring, until very dry, about 3 minutes. Add **seafood broth concentrate**, **reserved tomato juice**, **2 cups water**, **¼ teaspoon salt**, and **several grinds of pepper**; bring to a boil. Add **potatoes**, cover partially, and cook over medium heat until potatoes are just tender when pierced with a knife, 10-12 minutes.



2. Prep ingredients

Peel **potatoes**, then cut into ½-inch pieces. Finely chop **celery**. Halve and finely chop **all of the onion**. Finely chop **2 teaspoons garlic**; reserve **1 whole garlic clove** for step 5. Pick **1 teaspoon thyme leaves** from stems for step 6; reserve remaining sprigs for step 3.



5. Make garlic bread

Meanwhile, preheat broiler with rack in top position. Broil **bread** on top oven rack until golden brown on both sides, 1-2 minutes, turning halfway through (watch closely as broilers vary). Halve **reserved whole garlic clove** and rub it over cut sides of toasted bread; sprinkle lightly with **salt**.



3. Sauté aromatics

In a medium pot, heat **2 tablespoons oil** over medium-high. Add **celery** and **onions**; cook, stirring occasionally, until softened, about 5 minutes. Stir in **chopped garlic**, **half of the reserved thyme sprigs** (save rest for own use), and **a generous pinch each of salt and pepper**; cook, stirring, until fragrant, about 1 minute.



6. Finish soup & serve

Cut **cod** into 1-inch pieces and add to **soup**. Cover and cook over medium heat just until **fish** flakes easily, 2-3 minutes. Remove **thyme sprigs**, then ladle **soup** into bowls. Sprinkle with **reserved thyme leaves**, **pepper**, and drizzle with **oil**. Serve with **garlic bread** on the side for dipping or crumbling over. Enjoy!