

DINNERLY



FAST

LOW CALORIE

Shrimp Chowder with Potatoes & Corn



30min



2 Servings

This chowder makes it cool to be corny and we're not talking about Dad jokes—we're talking about flavor. Corn's natural starches make for a creamy, sweet chowder that is truly a-MAIZE-ing when combined with plump shrimp, scallions, and fork-tender potatoes. (Aw shucks, we went there.) We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 oz scallions
- 1 red potato
- 1 pkt shrimp broth concentrate ³
- ½ lb pkg shrimp ³
- 5 oz corn

WHAT YOU NEED

- butter ¹
- all-purpose flour ²
- kosher salt & ground pepper

TOOLS

- medium pot with a lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 350kcal, Fat 12g, Carbs 40g, Protein 21g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Scrub **potato** and cut into 1-inch pieces.



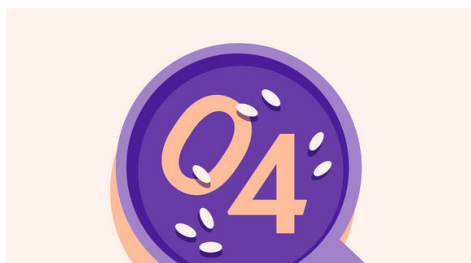
2. Sauté aromatics

In a medium pot, melt **1 tablespoon butter** over medium-high, about 1 minute. Stir in **chopped garlic**, **⅔ of scallions**, and **1½ tablespoons flour**. Cook until garlic and scallions are fragrant, about 1 minute. Season with **a pinch each salt and pepper**.



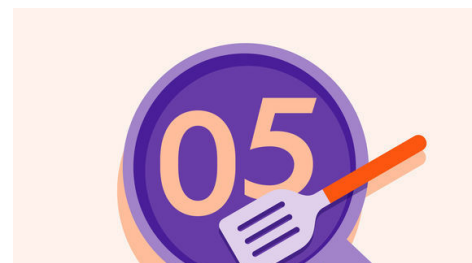
3. Add broth & cream cheese

Stir **shrimp broth concentrate** and **2½ cups of water** into pot. Cover and bring to a boil. Whisk in **cream cheese** until fully incorporated.



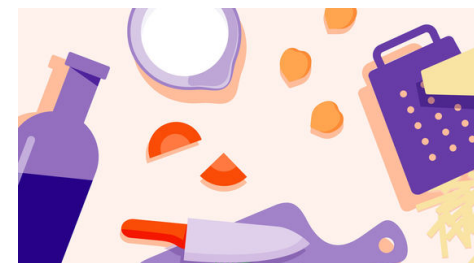
4. Cook potatoes

Add **potatoes** to pot. Cover and bring back to a boil. Uncover, reduce heat to medium, and cook until potatoes are easily pierced with a fork, 8–10 minutes.



5. Finish & serve

Pat **shrimp** dry, then season with **salt** and **pepper**. Add **shrimp** and **corn** to pot. Cook over medium-high just until **shrimp** are pink and **corn** is tender, 3–4 minutes. Season **shrimp chowder** to taste with **salt** and **pepper**. Garnish with **remaining scallions**. Enjoy!



6. Carbo load!

Chowder is a natural partner for crackers of an sort, or crusty bread and butter. It's also absolutely delicious with all kinds of beer. We like it with ales, pilsners, stouts--you name it!