



## Creamy Fish & Potato Chowder

with Oyster Crackers



20-30min



2 Servings

At this point in the year, we're really missing the bliss of summer beach days. With this chowder, we're bringing the ocean home. Tender, flaky cod simmers in a fragrant broth with potatoes, celery, and rich mascarpone. Of course, no chowder is complete without oyster crackers bobbing on top. And since it's done in just 25 minutes, you'll be making this warming meal all year round!



## What we send

- 5 oz celery
- garlic (use 2 large cloves)
- 1 bunch scallions (use half)
- 2 Yukon gold potatoes
- ¼ oz fresh thyme
- 1 pkt clam broth concentrate<sup>2</sup>
- 10 oz pkg cod fillets<sup>3</sup>
- 3 oz mascarpone cheese<sup>4</sup>
- 1 oz oyster crackers<sup>4,5,1</sup>

## What you need

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

## Tools

- medium Dutch oven or pot

### Allergens

Wheat (1), Shellfish (2), Fish (3), Milk (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 640kcal, Fat 32g, Carbs 57g, Protein 35g



### 1. Prep ingredients

Trim **celery**, then finely chop. Peel and finely chop **2 large garlic cloves**. Trim **half of the scallions**, then thinly slice (save rest for own use). Scrub **potatoes**, then cut into ½-inch pieces. Pick and finely chop **¼ of the thyme leaves**; discard stems. Save remaining sprigs for step 4.



### 2. Sauté aromatics

Heat **1½ tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **celery, garlic, ¾ of the sliced scallions**, and **1 teaspoon salt**. Cook, stirring, until softened, 2-3 minutes. Stir in **1 tablespoon flour** and cook, stirring, about 1 minute.



### 3. Add liquid

Stir **clam broth concentrate** and **2 cups water** into the pot and bring to a boil over high heat.



### 4. Add potatoes

Add **potatoes** and **half the remaining thyme sprigs** (save rest for own use), and bring to a boil. Reduce heat to medium and simmer until potatoes are tender when pierced with a knife, 10-12 minutes.



### 5. Add cod

Cut **cod** into 2-inch pieces and add to pot. Cover and simmer over low, just until cod easily flakes, 6-8 minutes. Gently stir in **mascarpone** and cook until heated through, about 2 minutes.



### 6. Finish & serve

Remove and discard **thyme sprigs**; season **chowder** with **salt** and **pepper**. Ladle into bowls, and garnish with **chopped thyme** and **remaining sliced scallions**. Serve **chowder** with **oyster crackers**. Enjoy!