

# DINNERLY



## 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
- 1 oz scallions
- 1 red potato
- 1 pkt seafood broth concentrate <sup>3,4</sup>
- 1 pkt cream cheese <sup>1</sup>
- ½ lb pkg shrimp <sup>4</sup>
- 5 oz corn

## WHAT YOU NEED

- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- kosher salt & ground pepper

## TOOLS

- medium pot

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 340kcal, Fat 10g, Carbs 40g,  
Protein 25g



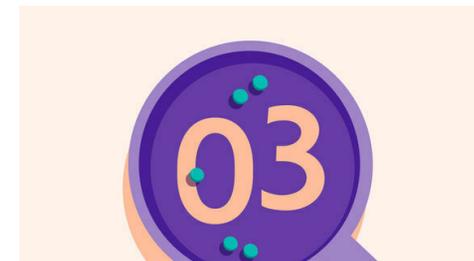
### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Scrub **potato**, then 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 the scallions**, and **1½ tablespoons flour**. Cook, stirring, until garlic and scallions are fragrant, about 1 minute. Season with **a pinch each of salt and pepper**.



### 3. Add broth & cream cheese

Stir **seafood 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

Rinse **shrimp** under cool water, then pat dry and 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 to taste with **salt and pepper**. Garnish with **remaining scallions**. Enjoy!



### 6. Carbo load!

Chowder is a natural partner for crackers of any 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!