



Creamy Fish Chowder with Oyster Crackers:

Gastropub at Home



20-30min



2 Servings

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
- scallions
- 2 Yukon gold potatoes
- ¼ oz fresh thyme
- 1 pkt seafood broth concentrate ^{2,4}
- 10 oz cod fillets ⁴
- 4 oz mascarpone ⁷
- 1 oz oyster crackers ^{1,6,7}

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- medium Dutch oven or pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Shellfish (2), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 17g, Carbs 52g, Proteins 32g



1. Prep ingredients

Trim **celery**, then finely chop. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice about 2 tablespoons (save rest for own use). Scrub **potatoes**, then cut into ½-inch pieces. Pick and finely chop **¼ of the thyme leaves**, discarding stems; save remaining sprigs for step 4.



4. Cook potatoes

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



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.



5. Cook cod

Cut **cod** into 2-inch pieces, then 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.



3. Add broth

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



6. Finish & serve

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