



**FAST**

## Shrimp & Potato Chowder

with Thyme & Mascarpone



20-30min



2 Servings

Chowder makes us think of days by the sea. While the warm days of summer are long gone, we're trying to bring all of the beach feels back in the form of a warming chowder perfect for the cooler weather months. We've added mascarpone for extra richness and switched to shrimp for a touch of sweetness. Celery, potatoes, fresh thyme, and peas make this a chowder to remember. Cook, relax, and enjoy!



## What we send

- 2
- 2
- 3

## What you need

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

## Tools

### Allergens

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

### Nutrition per serving

Calories 640kcal, Fat 32g, Carbs 62g, Protein 31g



### 1. Prep ingredients

Trim ends from **celery**, then finely chop. Peel and finely chop **2 large garlic cloves**. Trim ends from **2/3 of the scallions**, then thinly slice. Scrub **potatoes** and cut into 1/2-inch pieces. Pick and finely chop **1/3 of the thyme leaves** (save rest for own use).



### 4. Add potatoes

Add **potatoes** and **2/3 of the chopped thyme** (save rest for step 6) cover, and bring to a boil. Reduce heat to medium and simmer, partially covered, until **potatoes** are tender when pierced with a knife, about 10 minutes.



### 2. Sauté aromatics

Heat **1 1/2 tablespoons oil** in a medium pot over medium-high. Add **celery, garlic, 3/4 of the sliced scallions**, and **1 teaspoon salt**, and cook until softened, 2-3 minutes. Stir in **1 1/2 tablespoons flour** and cook, stirring, about 1 minute.



### 5. Add shrimp

Cut each **shrimp** into 3 pieces and add to the pot. Cover and simmer over low until pink, 2-3 minutes. Stir in **mascarpone** and **peas** and cook until heated through, about 1 minute.



### 3. Add liquid

Stir in **3 cups water** and **all of the shrimp broth concentrate**, cover and bring to a boil.



### 6. Finish chowder & serve

Season **chowder** to taste with **salt** and **pepper**. Serve in bowls garnished with **remaining thyme and sliced scallions**. Enjoy!