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## Hearty Springtime Fish Soup

with Potatoes, Peas, and Mascarpone



20-30min



2 Servings

This soup is a light-as-air celebration of Spring filled to the brim with pollock, peas, scallions, snap peas, and tender pieces of Yukon gold potatoes. Mascarpone, stirred in at the end, makes the soup just the right amount of creamy without being too heavy. And we did a cool trick, where we mash some of the potatoes and return them to the broth to thicken it without weighing it down with flou...

## What we send

- garlic
- scallions
- packet clam broth concentrate <sup>2</sup>
- peas
- yukon gold potatoes
- pollock <sup>4</sup>
- mascarpone <sup>7</sup>
- sugar snap peas

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- pot
- potato masher or fork

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

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

## Nutrition per serving

Calories 565kcal, Fat 28g, Carbs 43g, Proteins 36g



### 1. Prep ingredients

Trim ends from **scallions**, then thinly slice. Peel and finely chop **2 large cloves garlic**. Peel **potatoes**, then cut into ½-inch pieces. Thinly slice **snap peas** on an angle.



### 2. Prep pollock

Pat **pollock** dry with paper towels. Cut into 1-inch pieces. Season with ¼ **teaspoon salt** and **a few grinds pepper**.



### 3. Sauté aromatics

Heat **1 tablespoon oil** in a medium pot over medium. Add **garlic** and **all but ¼ cup of the scallions**; season with **a pinch each salt and pepper**. Cook, stirring, until softened, about 2 minutes.



### 4. Add potatoes & broth

Add **clam broth concentrate** and **2¼ cups water** to pot, stir to combine. Add **potatoes**, cover, and bring to a boil over high. Uncover, reduce to brisk simmer. Cook until potatoes are fork tender, about 9 minutes. Using a slotted spoon, transfer **1 cup potatoes** to a medium bowl. Coarsely mash with potato masher or a fork. Return to pot.



### 5. Poach pollock

Add **pollock, peas, half of the snap peas**, and **1 teaspoon salt** to the pot. Cover and simmer until pollock is cooked through, about 3 minutes. Stir in **mascarpone** and cook, stirring gently, just to warm through, about 1 minute. Remove pot from heat. Season to taste with **salt and pepper**.



### 6. Finish & serve

Ladle soup into bowls. Garnish with **remaining snap peas and scallions**. Enjoy!