



## Creamy Smoked Salmon Chowder

with Fresh Dill & Croutons



30-40min



2 Servings

Chowder fun fact: the first known chowder recipe was published in the Boston Evening Post in 1751! This timeless classic has kept soup lovers warm and cozy ever since, inspiring us to put our own culinary spin on it. We swap the traditional clams for smoked salmon and add hondashi for a rich burst of umami flavor. Mascarpone brings decadent creaminess, while homemade croutons and fresh dill finishes with bright texture.



## What we send

- 1 mini French roll <sup>1</sup>
- 1 yellow onion
- 2 oz celery
- garlic
- 1 Yukon gold potato
- 3 oz mascarpone <sup>7</sup>
- ¼ oz hondashi <sup>4</sup>
- 3 oz pkg smoked salmon <sup>4</sup>
- ¼ oz fresh dill

## What you need

- olive oil
- kosher salt & ground pepper
- unsalted butter <sup>7</sup>
- all-purpose flour <sup>1</sup>

## Tools

- wire rack
- rimmed baking sheet
- medium pot

## Cooking tip

If you don't have a wire rack, bake croutons as instructed directly on rimmed baking sheet, flipping halfway through cook time.

## Allergens

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

## Nutrition per serving

Calories 530kcal, Fat 35g, Carbs 43g, Protein 18g



### 1. Bake croutons

Preheat oven to 350°F with a rack in the center. Thinly slice **roll** crosswise into ¼-inch thick rounds. Lightly brush both sides of each round with **oil**; season with **salt** and **pepper**. Transfer to a wire rack set inside a rimmed baking sheet. Bake on center oven rack until **croutons** are golden brown and crisp, 10-15 minutes.



### 4. Simmer

Lower heat to medium-low and simmer **chowder**, stirring occasionally, until **potatoes** are tender and **broth** is lightly thickened, 15-20 minutes.

Meanwhile, cut or tear **salmon** into ¾-inch pieces. Pick **dill fronds** from stems and finely chop half; discard stems.



### 2. Prep ingredients

Finely chop **onion**. Trim **celery**, then finely chop. Finely chop **1 large garlic clove**. Peel **potato**; cut into ½-inch pieces.

In a medium pot, melt **2 tablespoons butter** over medium heat. Add onions, celery, and **a pinch of salt**. Cook, stirring occasionally, until vegetables are softened but not browned, 5-7 minutes.



### 5. Serve

Stir **salmon** into **chowder** and simmer until just cooked, about 1 minute. Remove from heat and stir in **chopped dill**. Season chowder to taste with **salt** and **pepper** if necessary.

Serve **chowder** with **croutons**. Garnish with **remaining dill**. Enjoy!



### 3. Begin chowder

Add **garlic** to pot and cook until fragrant, about 1 minute. Add **1 tablespoon flour** and cook, stirring frequently, 1 minute. Gradually add **2 cups water**, stirring frequently at the beginning to prevent lumps. Add **potatoes, mascarpone**, and **hondashi**; bring to a simmer over high heat.



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