



Creamy Shrimp & Cod Chowder

with Garlic Bread



30-40min



2 Servings

Rich and creamy seafood chowder is one of New England's most iconic dishes. Here we're combining delicate cod filets with tender sweet shrimp to create an elegant and cozy soup to warm you up. Onions, celery, and potatoes create a savory base that we thicken with creamy mascarpone. Warm and toasty garlic bread soaks up the flavorful broth while fresh parsley and a squeeze of lemon is the final bright touch.

What we send

- 1 yellow onion
- 1 small bag celery
- 12 oz red potatoes
- garlic
- 2 pkts seafood broth concentrate ^{1,3}
- ¼ oz seafood seasoning
- 2 mini French rolls ⁴
- 10 oz pkg cod filets ¹
- 10 oz pkg shrimp ³
- 3 oz mascarpone ²
- 1 lemon
- ¼ oz fresh parsley

What you need

- 5 Tbsp unsalted butter ²
- kosher salt & ground pepper
- all-purpose flour ⁴

Tools

- medium Dutch oven or pot with lid
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 52g, Carbs 68g, Protein 61g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Set **2 tablespoons butter** in a small bowl to soften.

Halve **onion** and coarsely chop one half (save rest for own use). Cut **celery** into ½-inch pieces. Cut **potatoes** into 1-inch pieces. Finely chop **1 tablespoon garlic**.



4. Make garlic bread

Into the small bowl with **2 tablespoons softened butter**, mix **remaining garlic** and **¼ teaspoon seafood seasoning**. Cut **rolls** in half and spread **butter** on cut sides. Wrap in foil, place on a rimmed baking sheet and bake on the center oven rack until warmed through, about 10 minutes.



2. Cook aromatics

Heat **3 tablespoons butter** in a medium Dutch oven or pot with lid over medium. Add **onions** and **celery**; season with **salt** and **pepper**. Cook, stirring, until celery is softened and onions are translucent, 5–7 minutes. Add **half of the chopped garlic** and **3 tablespoons flour**. Cook, stirring, until flour is toasted and garlic is fragrant, 30–60 seconds.



5. Add cod & shrimp

Rinse **cod** and **shrimp** under cool water and pat very dry (first thaw under cool running water, if needed). Cut cod into 1-inch pieces. Season all over with **salt** and **pepper**.

Add cod and shrimp to **soup** and cover. Cook at a simmer until fish is cooked through, about 3 minutes. Stir in **mascarpone** until melted, season to taste with **salt** and **pepper**.



3. Build soup

Add **all of the seafood broth concentrate** and **3 cups water** to the pot; bring to a boil. Add **potatoes** and **1 teaspoon salt**. Reduce heat to a simmer and cook, uncovered, until potatoes are easily pierced with a fork, 8–10 minutes.



6. Finish & serve

Cut **lemon** into wedges. Pick **parsley leaves** from stems and coarsely chop; discard stems.

Spoon **chowder** into bowls and garnish with **parsley** and a **squeeze of lemon**. Sprinkle a **pinch of seafood seasoning** over the top. Serve alongside **garlic bread** with **additional lemon wedges**. Enjoy!