

MARLEY SPOON



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 Portuguese roll ³
- 2 oz sautéed mirepoix
- 12 oz Yukon gold potatoes
- 3 oz mascarpone ²
- ¼ oz hondashi ¹
- 3 oz pkg smoked salmon ¹
- ¼ oz fresh dill

What you need

- olive oil
- kosher salt & ground pepper
- unsalted butter ²
- all-purpose flour ³

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

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

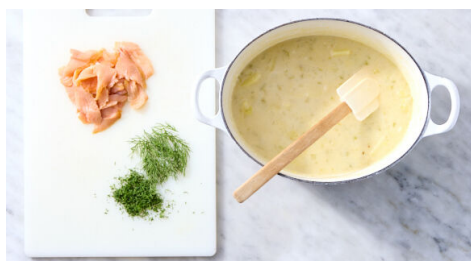
Nutrition per serving

Calories 560kcal, Fat 36g, Carbs 42g, 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

Peel **potatoes**; cut into ½-inch pieces.

In a medium pot, melt **2 tablespoons butter** over medium heat. Add **mirepoix** and **a pinch of salt**. Cook, stirring occasionally, until mirepoix is softened but not browned, 3-5 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 **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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