

MARLEY SPOON



? New England Shrimp Chowder

with Corn, Spinach & Potatoes



ca. 20min



2 Servings

This warming New England-style chowder is perfect for the cooler weather months. We've added mascarpone for extra richness and switched from the more traditional clams to sweet, quick-cooking shrimp. Corn, tender red potatoes, fresh parsley, and silky baby spinach make this a hearty chowder to remember!

What we send

- 2 red potatoes
- 2 scallions
- 10 oz pkg jumbo shrimp ³
- ¼ oz fresh parsley
- 1 pkt seafood broth concentrate ^{1,3}
- 5 oz corn
- 3 oz mascarpone ²
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 32g, Carbs 46g, Protein 33g



1. Prep ingredients

Scrub **potatoes**, then cut into ¾-inch pieces.

Trim **scallions**, then thinly slice.

Rinse **shrimp**, then pat very dry; cut each shrimp into 3 pieces, crosswise.



4. Chop parsley

While **potatoes** cook, finely chop **parsley leaves**; discard stems.



2. Sauté potatoes

Heat **1 teaspoon oil** in a medium saucepan over medium-high. Add **potatoes** and cook, stirring occasionally, until browned in spots, 3-4 minutes. Add **¾ of the scallions** and cook until just softened, about 1 minute.



5. Make chowder

Stir **broth concentrate** into saucepan. Add **corn, shrimp, and half of the parsley**. Season with **pepper** and cook until shrimp are firm, about 2 minutes.



3. Simmer potatoes

Add **2¾ cups water** and **¾ teaspoon salt** to saucepan with **potatoes** and bring to a boil. Cover and cook over medium-low heat until potatoes are tender, 8-12 minutes.



6. Finish chowder & serve

Stir in **mascarpone**. Add **spinach** and cook until wilted, about 1 minute. Season to taste with **salt and pepper** and ladle into bowls. Garnish with **remaining scallions and parsley**. Enjoy!