

MARLEY SPOON



Chicken & Bacon Corn Chowder

with Chive Butter Rolls



30-40min



2 Servings

There's nothing more comforting than a hearty bowl of chowder, and this version is no exception! We simmer red bliss potatoes, smoky bacon, tender pieces of chicken, and sweet corn in creamy chicken broth base. Toasted rolls with fragrant chive butter on the side turns this into a bowl-licking dinner—it's that good.

What we send

- ½ lb russet potatoes
- 1 medium yellow onion
- 4 oz thick-cut bacon
- 1 pkt chicken broth concentrate
- ½ lb pkg chicken breast strips
- 3 oz mascarpone ¹
- 5 oz corn
- ¼ oz fresh chives
- 2 mini French rolls ²

What you need

- butter ¹
- all-purpose flour ²
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot

Allergens

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

Nutrition per serving

Calories 1060kcal, Fat 65g, Carbs 67g, Protein 60g



1. Prep ingredients

Set **2 tablespoons butter** to soften at room temperature until step 5. Scrub **potatoes**, then cut into ½-inch pieces. Coarsely chop **onion**. Coarsely chop **bacon**.



2. Brown bacon

Transfer **bacon** to a medium Dutch oven or pot. Set pot over medium-high heat; cook, stirring often, until bacon is browned and crisp, 5-7 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve pot with **bacon fat**.



3. Start chowder

Preheat oven to 425°F with a rack in the upper third. Add **onions** to pot with **bacon fat**. Cook over medium heat, scraping up browned bits, until onions are softened but not browned, 3-5 minutes. Stir in **1½ tablespoons flour** and cook, about 1 minute. Stir in **chicken broth concentrate**, **3 cups water**, and **1 teaspoon salt**; cover and bring to a boil.



4. Finish chowder

Add **potatoes**; cover and bring to a boil. Reduce heat to medium and simmer, partially covered, until potatoes are tender when pierced with a knife, 12-15 minutes. Add **chicken**, cover, and simmer over low until cooked through, 2-3 minutes. Stir in **mascarpone** and **corn** and cook until heated through, about 1 minute. Season to taste with **salt** and **pepper**.



5. Season butter

While **soup** simmers, finely chop **chives**. In a small bowl, combine **softened butter** with 1 tablespoon of the chopped chives and **a pinch each of salt and pepper**.



6. Toast rolls & serve

Place **rolls** on upper oven rack and bake until bread is warm and crust is lightly browned, about 5 minutes (watch closely as ovens vary). Split **warm rolls** and spread with **chive butter**. Serve **chowder** topped with **bacon** and **remaining chives**. Enjoy!