

# MARLEY SPOON



## Creamy Chicken Sausage Chowder

with Potatoes, Spinach & Mascarpone



20-30min



2 Servings

Hearty and filling, chicken soup is pure comfort in a bowl. But you've never had chicken soup quite like this! We've elevated the humble chicken soup with the addition of baby potatoes, savory Italian chicken sausage, chipotle chili powder for a subtle smoky factor, and a rich dollop of mascarpone for creaminess.



## What we send

- 1 carrot
- 1 yellow onion
- ½ lb baby potatoes
- garlic
- ¼ oz fresh thyme
- ½ lb uncased Italian chicken sausage
- 1 pkt chicken broth concentrate
- ¼ oz chipotle chili powder
- 3 oz mascarpone <sup>1</sup>
- 5 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)

## Tools

- medium Dutch oven or pot with lid

## Allergens

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

## Nutrition per serving

Calories 660kcal, Fat 37g, Carbs 52g, Protein 36g



### 1. Prep ingredients

Scrub **carrot** and cut into ¼-inch rounds. Finely chop **onion**. Halve or quarter **potatoes**, depending on their size. Finely chop **1 teaspoon garlic**. Pick and chop **1 teaspoon thyme leaves**, discarding stems.



### 2. Sauté sausage & aromatics

Heat **2 teaspoons oil** in a medium Dutch oven or pot over medium-high. Add **carrots** and **onions** and cook until onions are just beginning to brown, stirring occasionally, 3-4 minutes. Add **sausage** and cook, breaking into smaller pieces, until lightly browned in spots, 2-3 minutes. Stir in **garlic** and **thyme** and cook just until fragrant, about 30 seconds.



### 3. Build chowder

Add **potatoes**, **chicken broth concentrate**, **2 cups water**, **½ teaspoon salt**, and **several grinds of pepper** and bring to a boil. Reduce heat to medium and simmer, partially covered, until **vegetables** are tender, 8-10 minutes.



### 4. Thicken chowder

In a small cup, stir together **1 tablespoon flour** and **2 tablespoons water** until smooth. Drizzle **flour mixture** into **chowder**, and simmer until thickened, stirring, about 2 minutes.



### 5. Finish chowder & serve

Stir in **mascarpone** and **¼ teaspoon chipotle chili powder** (or more or less depending on heat preference) until mascarpone is melted and creamy. Add **spinach** and cook just until heated through, 1-2 minutes. Season with **salt** and **pepper** and ladle into bowls. Serve sprinkled with **additional chipotle chili powder** for those who like more heat. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.