

DINNERLY



Spring Chicken Chowder with Potatoes, Peas & Carrots



20-30min



2 Servings

It doesn't matter what age you are, this spring chicken chowder doesn't discriminate. The one-pot chowder, filled with springy vegetables and lots of chicken, complete with creamy broth, is sure to go down a treat at the dinner table. We've got you covered!

WHAT WE SEND

- 3 oz carrots
- 1 shallot
- 2 Yukon gold potatoes
- 10 oz pkg cubed chicken thighs
- 1 pkt chicken broth concentrate
- 5 oz peas

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- all-purpose flour²
- milk¹

TOOLS

- medium 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 550kcal, Fat 17g, Carbs 67g, Protein 42g



1. Prep ingredients

Scrub **carrot** (halve lengthwise, if large); cut crosswise into ¼-inch half moons. Halve and finely chop **shallot**. Scrub **potatoes** and cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.

Pat **chicken** dry and cut into 1-inch pieces, if necessary. Season all over with **1 teaspoon salt** and **several grinds of pepper**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken** and cook, without stirring, until well browned on the bottom, 3–5 minutes. Stir, then continue to cook until golden-brown on other side, about 3 minutes more.



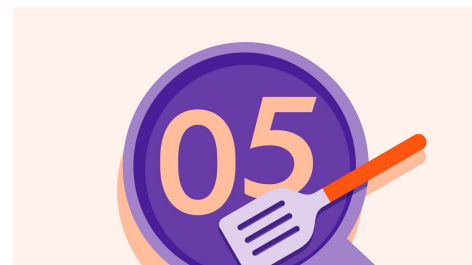
3. Add vegetables

To pot with **chicken**, add **carrots** and **shallots**; cook, stirring occasionally, until shallots are just beginning to brown, 3–4 minutes. Stir in **chopped garlic** and **1½ tablespoons flour**; cook, stirring and scraping up any browned bits from the bottom of pot, about 30 seconds.



4. Build soup

Add **potatoes**, **2 cups water**, **broth concentrate**, **½ teaspoon salt**, and **several grinds of pepper**. Cover and bring to a boil over medium-high. Reduce heat to medium and simmer, partially covered, until **vegetables** are tender, 7–8 minutes.



5. Finish soup & serve

Add **peas** and **1 cup milk** to pot with **chowder**; bring to a very gentle simmer. Season to taste with **salt** and **pepper**.

Serve **chicken chowder** with **potatoes**, **peas** and **carrots** ladled into bowls. Enjoy!



6. Crunch, crunch!

What better way to top a chowder than with oyster crackers or crumbled saltines?