



Creamy Chicken Chowder

with Artichoke & Spinach



20-30min



2 Servings

What's more soothing than a piping hot bowl of chowder? We traded in the classic seafood version for a hearty soup packed with briny artichokes, tender spinach, and shredded chicken. Cream cheese and Parmesan create silky texture, and a toasted ciabatta roll is perfect for soaking up every last drop.

What we send

- 1 yellow onion
- 1 lemon
- ¾ oz Parmesan ²
- 14 oz can artichokes
- 2 pkts chicken broth concentrate
- 2 (1 oz) cream cheese ²
- ½ lb pkg ready to heat chicken
- 5 oz baby spinach
- ¼ oz fresh chives
- 1 ciabatta roll ¹

What you need

- olive oil
- ¼ c all-purpose flour ¹
- 1 cup milk (optional) ²
- kosher salt & ground pepper

Tools

- microplane or grater
- medium pot

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 33g, Carbs 54g, Protein 42g



1. Prep ingredients

Finely chop **onion**. Finely grate **all of the lemon zest** and squeeze **1 tablespoon lemon juice**, keeping separate. Cut remaining lemon into wedges. Finely grate **Parmesan**. Drain **artichokes**.

In a medium pot, heat **3 tablespoons oil** over medium heat. Add **onions** and a pinch of salt. Cook, stirring occasionally, until onions are softened and translucent, 6-8 minutes.



4. Garnish & serve

Turn oven to broil with a rack in the top position. Drizzle **cut sides of bread** with **oil**. Broil cut side up on top rack until golden-brown and toasted, 2-3 minutes (watch carefully as broilers vary). Thinly slice **chives**.

Divide **chowder** between bowls. Sprinkle with **chives** and a drizzle of oil, if desired. Serve with **toasted bread** and **lemon wedges**. Enjoy!



2. Stir in liquid

Stir in **¼ cup flour**; cook, stirring often, for 1 minute. Gradually add **3 cups water**, whisking constantly to prevent lumps (alternatively, for a richer chowder, use 2 cups water and 1 cup milk).

Add **lemon zest** and **all of the broth concentrate and cream cheese**. Bring to a boil over high heat, whisking, until cream cheese dissolves and soup is slightly thickened.



3. Finish soup

Stir **spinach** and **artichokes** into **chowder**. Lower heat to medium-low; simmer for 5 minutes.

Pat **chicken dry**; break into bite-sized pieces. Stir into soup and simmer until warmed through, 2-3 minutes. Stir in **Parmesan** and **lemon juice**. Season to taste with **salt** and **pepper**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!