



ONE POT

Creamy Chicken Sausage Chowder

with Spinach and 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 golden fingerling potatoes, spinach-and-gruyere chicken sausage, chipotle in adobo for a subtle smoky factor, and a rich dollop of mascarpone for creaminess.

What we send

- baby spinach
- Yukon gold potatoes
- fresh thyme
- chicken broth concentrate
- yellow onion
- carrots
- garlic

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 550.0kcal, Fat 38.0g, Proteins 21.0g, Carbs 35.0g



1. Prep ingredients

Scrub **carrots** and cut into ¼-inch rounds. Peel and finely chop **onion**. Scrub **potato**, then cut into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**. Pick and chop **1 teaspoon thyme leaves**, discarding stems. Slice **3 of the sausages** into ½-inch thick pieces on an angle (save rest for own use).



4. Prep chipotle & spinach

Finely chop **chipotle**, if necessary. Coarsely chop **spinach**.



2. Sauté 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 **sliced sausages** and cook until lightly browned in spots, 2-3 minutes. Stir in **garlic** and **thyme** and cook just until fragrant, about 30 seconds.



5. 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.



3. Build chowder

Add **potatoes**, **2 cups water**, **chicken broth concentrate**, **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.



6. Finish chowder & serve

Stir in **mascarpone** and **1 teaspoon chipotle** (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 **remaining chipotle** on the side for those that like more heat. Enjoy!