



Manhattan Fish Chowder

with Crusty Ciabatta Garlic Bread



20-30min



2 Servings

What distinguishes this iconic Manhattan fish chowder from New England fish chowder is the absence of cream and the addition of tomatoes. Our secret trick here is to sauté strained, chopped tomatoes for concentrated flavor. The result is lighter, fresher, and more briny. And instead of oyster crackers, we've added toasted garlic bread for dipping or crumbling. Cook, relax, and enjoy!

What we send

- fresh thyme
- russet potatoes
- garlic
- yellow onion
- canned whole-peeled tomatoes
- celery

What you need

- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- rimmed baking sheet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570.0kcal, Fat 15.8g, Proteins 36.7g, Carbs 71.0g



1. Prep garlic bread

Cut **ciabatta** crosswise into ½-inch thick slices. Brush lightly with **oil** and arrange on a rimmed baking sheet. Chop **tomatoes** in their can with kitchen shears before straining over a bowl; **reserve liquid** separately.



4. Build soup

Add **chopped tomatoes** and cook until very dry, about 3 minutes. Add **2 cups water, clam broth concentrate, strained tomato liquid, ¼ teaspoon salt, and several grinds of pepper**, and bring to a boil. Add **potatoes**, cover partially, and cook over medium heat until potatoes are just tender when pierced with a knife, 10-12 minutes.



2. Prep ingredients

Finely chop **celery**. Halve **onion**, then peel and finely chop. Peel **2 large garlic cloves** and finely chop 1, leaving the other clove whole. Pick **1 teaspoon thyme leaves** from stems for step 6; reserve remaining sprigs for step 3. Peel **potato** and cut into ½-inch pieces.



5. Make garlic bread

Preheat broiler with top rack 6 inches from heat source. Broil **bread**, turning once, until golden, 1-2 minutes (watch closely as ovens vary). Halve **reserved whole, peeled garlic clove** and rub it over cut-sides of **toasted bread**; sprinkle lightly with **salt**.



3. Sauté aromatics

In a medium pot, heat **2 tablespoons oil** over medium-high. Add **celery and onion** and cook, stirring occasionally, until softened, about 5 minutes. Stir in **chopped garlic, half of reserved thyme sprigs** (save rest for own use), and **a generous pinch salt and pepper**, and cook until fragrant, about 1 minute.



6. Finish soup & serve

Cut **pollock** into 1-inch pieces and add to **soup**. Cover and cook just until fish flakes easily, 2-3 minutes. Remove **thyme sprigs** and ladle soup into bowls. Sprinkle with **reserved thyme leaves and pepper**, and drizzle with **olive oil**. Serve with **garlic bread** on the side for dipping or crumbling over. Enjoy!