



New England Shrimp Chowder

with Corn, Spinach & Potatoes



ca. 20min



2 Servings

What distinguishes New England clam chowder from other types is the addition of cream. We've added mascarpone for extra richness and switched to US Gulf shrimp for meaty seafood sweetness. Crunchy corn and silky spinach add fresh-from-the-farmstand flavor. And, of course, potatoes! It couldn't be a chowder without them!

What we send

- ear of corn
- scallions
- red potatoes
- fresh parsley
- baby spinach

What you need

- kosher salt & ground pepper

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

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

Nutrition per serving

Calories 480.0kcal, Fat 24.0g, Proteins 31.0g, Carbs 41.0g



1. Prep ingredients

Scrub **potatoes**, then cut into $\frac{3}{4}$ -inch pieces. Trim ends from **scallions**, then thinly slice. Cut each **shrimp** into 3 pieces, crosswise.



4. Prep corn & parsley

While **potatoes** cook, shuck **corn**, removing any strings, then cut kernels from cob. Working over a bowl, use a table knife to scrape the cob to extract the **corn "milk"**. Finely chop **parsley leaves**, discarding stems.



2. Sauté potatoes

Heat **1 teaspoon oil** in a large saucepan over medium-high. Add **potatoes** and cook, stirring occasionally, until browned in spots, 3-4 minutes. Add **$\frac{3}{4}$ of the scallions** and cook until just softened, about 1 minute.



5. Make chowder

Stir **broth concentrate** into saucepan. Add **corn, corn milk, shrimp**, and **half of the parsley**. Season with **pepper** and cook until shrimp are firm, about 2 minutes.



3. Simmer potatoes

Add **$2\frac{3}{4}$ cups water** and **$\frac{3}{4}$ teaspoon salt** to saucepan with **potatoes** and bring to a boil. Cover and cook over medium-low heat until potatoes are tender, 8-12 minutes.



6. Finish chowder & serve

Stir in **mascarpone**. Add **spinach** and cook until wilted, about 1 minute. Season to taste with **salt** and **pepper** and ladle into bowls. Garnish with **remaining scallions and parsley**. Enjoy!