



Smoked Salmon-Corn Chowder

with Spinach



20-30min



2 Servings

Creamy corn chowder just got a whole lot better! Hot-smoked salmon, smoky chipotles, and creamy mascarpone add delicious depth to take the ordinary to the extraordinary in this comforting weeknight meal. The late additions of spinach and corn just before serving lend a subtle sweetness and vibrant finish. Cook, relax, and enjoy!

What we send

- Yukon gold potatoes
- fresh thyme
- yellow onion
- baby spinach
- corn kernels

What you need

- all-purpose flour¹
- coarse salt
- freshly 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.

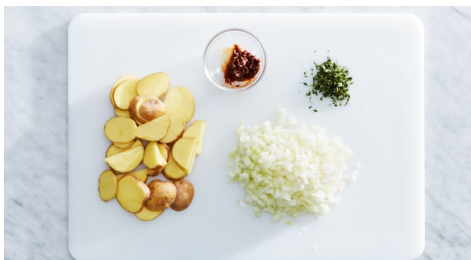
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

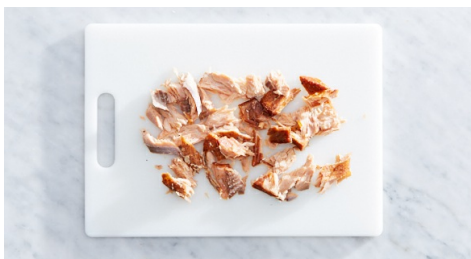
Nutrition per serving

Calories 589.0kcal, Fat 33.7g, Proteins 30.2g, Carbs 44.7g



1. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop. Pick **half the thyme leaves** from stems (save rest for own use). Quarter **potato** lengthwise if large, (if potatoes are small, cut in half.) then cut crosswise into ¼-inch thick slices. Finely chop **chipotle**.



4. Flake salmon

Unwrap **salmon** and pat dry. Break into large flakes, removing skin and any bones you may find.



2. Sauté aromatics

Heat **1 tablespoon oil** in a large pot over medium-high. Add **onion** and **thyme** and cook, stirring occasionally, until lightly browned, 4-5 minutes. Stir in **1 tablespoon flour** and cook about 1 minute more.



5. Enrich chowder

Add **mascarpone** to pot and stir until melted. Add **corn** and **spinach** and cook until spinach is wilted, about 2 minutes.



3. Build chowder

Add **potatoes**, **1 teaspoon chopped chipotle** (or more or less depending on heat preference), **1¾ cups water**, **clam broth packet**, and **½ teaspoon salt**, and bring to a boil. Cover and simmer over medium-low until potatoes are just tender, 5-6 minutes.



6. Finish chowder

Stir **salmon** into soup and cook without stirring (so as to not break up salmon pieces), just until heated through, about 1 minute. Ladle **chowder** into bowls. Enjoy!