

MARLEY SPOON



Smoky Fish Chowder

with Corn and Chives



30-40min



4 Portions

Hunker down with a warming bowl of this creamy fish soup enriched with milk and thickened with potato. Instead of using the traditional British ingredient of smoked haddock, we've used smoked paprika and paired the spice with fresh ling. Not only does this give you that same irresistible wood-fire flavour, but it also lends this dish a wonderful colour.

What we send

- corn kernels
- 3 celery stalks and chives
- ling fillet 4
- 1 onion and 500g desiree potatoes
- milk 7
- vegetable stock cubes
- smoked paprika

What you'll require

- butter 7
- extra virgin olive oil
- sea salt and pepper
- water

Utensils

- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Fish (4), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 830.0kcal, Fat 63.8g, Proteins 27.3g, Carbs 33.0g



1. Prepare ingredients

Finely chop the **onion**. Trim the **celery**, then finely chop. Peel the **potatoes**, then cut into 1.5cm chunks.



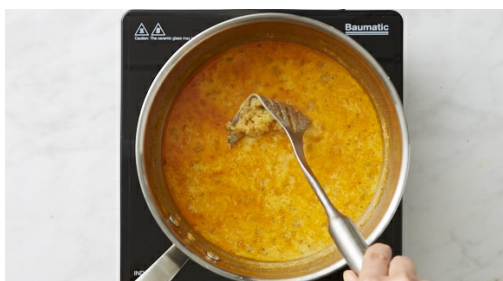
2. Prepare fish and stock

Cut the **ling** into 2cm pieces. Crumble the **stock cubes** in a heatproof jug, add the **boiling water** (see staples list) and stir to combine.



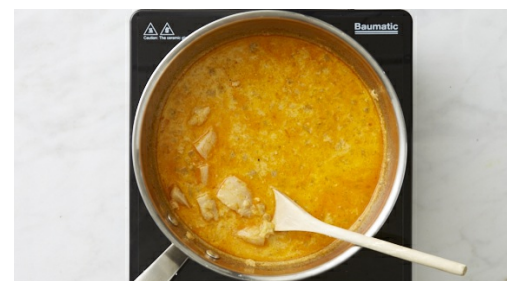
3. Cook aromatics

Melt the **butter** in a large saucepan over medium heat. Add the **onion** and **celery**, and cook, stirring, for 5 mins or until softened. Add **2 tsp smoked paprika**, season with **salt and pepper**, and cook, stirring, for 1 min or until fragrant.



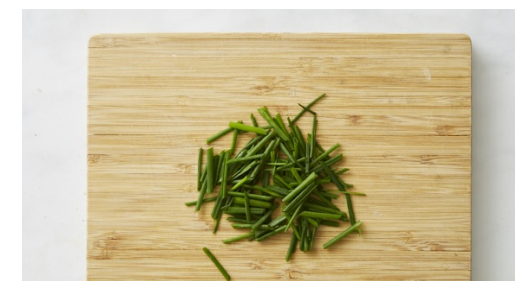
4. Add ingredients

Stir in the **stock, corn, milk** and the **potatoes**, and bring to a gentle simmer. Cover with a lid and cook for 15 mins or until potatoes are tender. Using a potato masher or fork, roughly mash the potatoes and corn to thicken the soup slightly.



5. Add fish

Add the **ling** and simmer gently, uncovered, for a further 5 mins or until the fish is cooked. Season with **salt and pepper**.



6. Get ready to serve

While fish is cooking, snip **chives** into 2cm lengths. Divide chowder among bowls and scatter over the chives. Drizzle with **extra virgin olive oil** and season with **black pepper** to serve.