



New England-Style Salmon and Corn Chowder

WITH BUTTER CRACKER TOPPING

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Pepper
2 Medium Pots, 2 Mixing
Bowls

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 6 oz. Yukon Potatoes
- 2 Butter Crackers
- 1 tsp. Chesapeake Seasoning
- 4 fl. oz. Cream Sauce Base
- 1½ tsp. Cornstarch
- 3 oz. Corn Kernels
- 2 Green Onions
- .8 oz. Bacon Bits
- 4 tsp. Mirepoix Broth Concentrate
- 9 oz. Salmon

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18171

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

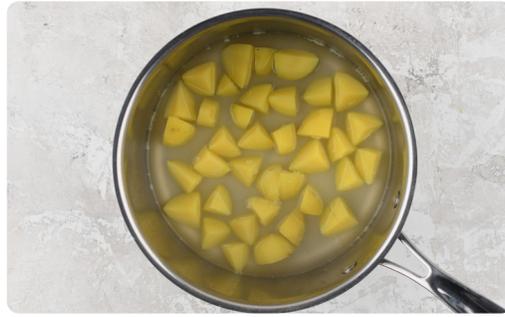
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **bacon, green onions**



1. Start the Potatoes

- Peel and cut **potatoes** into 1/2" dice. Bring a medium pot with potato chunks covered by 2 cups **water** to a boil.
- Once boiling, cook until fork-tender, 15-20 minutes.
- Remove from burner. *Do not drain, as reserved water will be used in a later step.*
- While potatoes boil, continue recipe.



2. Crisp Bacon and Prepare Ingredients

- Line a plate with a paper towel.
- Place another medium pot over medium heat and add 1 tsp. **olive oil**. Add **bacon** to hot pot and stir often until crisp, 30-60 seconds.
- Remove from burner. Transfer bacon to towel-lined plate. Reserve pot; no need to wipe clean.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Coarsely crush **crackers**.
- In a mixing bowl, thoroughly combine **cornstarch** and 1 tsp. **water**. Set aside.
- Pat **salmon** dry.



3. Cook the Salmon

- Return pot used to crisp bacon to medium heat and add 1 tsp. **olive oil**. Add **salmon**, skin side up, to hot pot and sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- Remove from burner. Transfer salmon to another mixing bowl. Rest until cool enough to handle, 5-8 minutes.
- Reserve pot; no need to wipe clean.
- After 5-8 minutes, remove skin. Flake salmon into 1" pieces and set aside.
- While salmon cools, continue recipe.



4. Start the Chowder

- Return pot used to cook salmon to medium heat. Add 1 tsp. **olive oil**, **white portions of green onions**, **corn**, half the **bacon** (reserve remaining for garnish), **mirepoix base**, **Chesapeake seasoning**, **cream base**, **cornstarch mixture**, **potatoes** and **cooking water**, 1 cup **water**, and a pinch of **pepper** to hot pot. Bring to a simmer.
- Once simmering, stir occasionally until chowder thickens slightly, 5-6 minutes.
- Remove from burner.



5. Add Salmon and Finish Dish

- Stir flaked **salmon** into **chowder**.
- Plate dish as pictured on front of card, topping chowder with **green portions of green onions**, remaining **bacon**, and crushed **crackers**. Bon appétit!