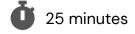




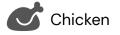
## Smokey Chicken and Corn Chowder

A warming bowl of creamy potato chowder, with pops of sweet corn kernels and shredded chicken topped with chives, and served with warm toasted rolls.





2 servings



# Switch it up!

You can leave out the smoked paprika and thyme. Use sesame oil, ginger and soy sauce to create an Asian-style broth instead!

## FROM YOUR BOX

BROWN ONION	1
MEDIUM POTATOES	3
CORN COBS	2
CHICKEN STOCK PASTE	1 jar
RED CAPSICUM	1
CHIVES	1 bunch
SEEDED ROLLS	2-pack
COOKED CHICKEN BREAST	1 packet

#### FROM YOUR PANTRY

butter, olive oil, salt, pepper, dried thyme, smoked paprika

#### **KEY UTENSILS**

large saucepan with lid, stick mixer or blender

### **NOTES**

To quickly soften butter, you can place it in a heatproof bowl close to the saucepan.

No gluten option - seeded rolls are replaced with gluten-free rolls.



## 1. SAUTÉ THE VEGETABLES

Set 20g butter aside to soften (see notes).

Set oven to 200°C (optional for bread rolls).

Heat a large saucepan over medium-high heat with olive oil. Dice onion and potatoes (2cm). Remove corn from cobs. Add all to pan as you go.



## 2. SIMMER THE SOUP

Add 1 tsp dried thyme, 1 tsp smoked paprika and 1/2 jar chicken stock paste. Stir in 3 cups water. Cover, bring to the boil and simmer for 15 minutes until potatoes are tender.



## 3. PREPARE THE TOPPINGS

Dice capsicum and slice chives. Combine 1/2 the chives with capsicum and remaining (to taste) with the softened butter.



## 4. WARM THE ROLLS

Halve the rolls and warm in the oven for 5 minutes until toasted.



## 5. FINISH THE SOUP

Use a stick mixer or blender to blend the soup halfway, to reach a semi-smooth consistency. Shred the chicken and stir through. Season with salt and pepper to taste.



## 6. FINISH AND SERVE

Divide the soup among bowls. Top with capsicum and chives. Serve with rolls and chive butter.



