



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.



## D2 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.



25 minutes



2 servings



Chicken

5 August 2022

### 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.



### 4. WARM THE ROLLS

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



### 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.



### 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.



### 3. PREPARE THE TOPPINGS

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



### 6. FINISH AND SERVE

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

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

