



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.



D4 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

 4 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	600g
CORN COBS	3
CHICKEN STOCK PASTE	1 jar
RED CAPSICUM	1
CHIVES	1 bunch
SEEDED ROLLS	4-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 **40g 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 **2 tsp dried thyme**, **2 tsp smoked paprika** and chicken stock paste. Stir in **1.2L 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 the remaining 1/2 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.

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

