

**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.



Smoky 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.



30 minutes



2 servings



Chicken

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!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	15g	123g

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, or grate it.

No gluten option – seeded rolls are replaced with a gluten-free loaf.



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1. SAUTÉ THE VEGETABLES

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

Set oven to 200°C. 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 a boil and simmer for 15 minutes or 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**

