

Alaska Smoked Salmon and Chipotle Chowder



Preparation Time: 30 minutes

Cook Time: 30 minutes

Servings: 6 to 8

Ingredients:

2 Tablespoons extra-virgin olive oil

1 small onion, chopped

1 large carrot, peeled and chopped

2 celery ribs, thinly sliced

1 can (14.5 oz.) chicken, fish or vegetable broth

1 can (12 oz.) evaporated fat-free milk

1 cup half-and-half

2 medium Yukon Gold, Finnish or Red Potatoes, peeled and chopped (about 2 cups)

8 oz. Alaska Smoked Salmon, chunked

1 can (8 oz.) cut corn, drained

1 to 2 teaspoons chopped chipotle peppers in adobo sauce

Chopped parsley, as needed for garnish

Description:

Sauté onion, carrot and celery in oil until tender, about 5 minutes, in stockpot or saucepan. Stir in broth, milk and half-and-half. Add potatoes, bring to simmer and cook, covered, on low until potatoes are almost tender, about 15 minutes.

Stir in Alaska Smoked Salmon, corn and chipotle peppers; continue cooking an additional 5 minutes. Garnish with chopped parsley, if desired.