

Smoked Salmon Chowder Bowl

Ingredients

- Onion, celery, carrots, bell pepper, and garlic.
- Flour for thickening the chowder.
- Chili powder, salt, and pepper.
- Clam juice or chicken stock. You can use either one or a mixture of both.
- Potatoes. We recommend Yukon Gold potatoes.
- Heavy cream.
- Hot-Smoked salmon.
- Parmesan cheese.



The Recipe

- Sauté the veggies. Just the onions, red bell pepper, carrots, celery, and garlic.
- Add the flour. The flour will act as a thickener.
- Add the broth or clam juice. Pour it in slowly while whisking so it doesn't get lumpy.
- Bring to a simmer and then add potatoes and continue to simmer until potatoes are cooked.
- Add the final touches. Stir in the cream, smoked salmon, cheese, and lemon.
- Taste and season as needed.