



H a d d o c k C h o w d e r R e c i p e



4 Servings



40 minutes

Ingredients :

- Fresh haddock fillets
- Butter
- Onion
- Garlic
- Potatoes
- Corn kernels
- All-purpose flour
- Seafood stock
- Milk
- Heavy cream
- Salt
- Black pepper
- Fresh thyme



Instructions :

1. Melt butter in a large pot over medium heat and sauté chopped onion until soft and translucent .
2. Add minced garlic and cook for about 30 seconds until fragrant .
3. Stir in flour and cook for one minute to form a light roux .
4. Gradually pour in seafood stock while stirring to prevent lumps .
5. Add diced potatoes and bring the mixture to a gentle simmer until potatoes are tender .
6. Stir in corn , milk , and heavy cream , then simmer gently for a few minutes .
7. Add chunks of haddock and cook until the fish is opaque and flakes easily .
8. Season with salt , black pepper , and fresh thyme , then remove from heat .
9. Let the chowder rest for a few minutes before serving warm .