

SMOKED SALMON CHOWDER

Our [Smoked Salmon](#) Chowder Recipe is warm, filling, and delicious for lunch

Serves 4

Ingredients

300g [Smoked Salmon](#), sliced into cubes
200ml milk
200g chicken or vegetable stock
4 large handfuls of new potatoes, peeled and cubed
1 onion, finely chopped
30g sweet corn (optional)
Large handful of parsley, finely chopped



Gently sweat the onion in a pan until softened.

Add the potatoes, stock and milk and leave to simmer until the potatoes are well cooked (nearly soft enough to mash).

Add in the [Smoked Salmon](#), parsley and sweet corn if using and leave to warm through for about a minute.

Serve straight away, on its own or with a crusty baguette.

Enjoy!