



Recipes

MISSIONFOODSERVICE.COM

Creamy Salmon and Corn Chowder

Serves 1

Ingredients:

- .5 oz. Olive Oil
- 1 oz. Yellow Onion , diced
- 8 oz. Red Bliss Potatoes , diced
- 6 oz. White Wine
- 6 oz. Fresh Salmon , diced
- 16 oz. Heavy Cream
- 6 oz. Roasted Corn Niblets
- .5 oz. Fresh Dill
- .5 oz. Fresh Parsley
- 1/16 tsp. Cracked Black Pepper
- pinch Saffron
- 1/8 tsp. Sea Salt

Directions:

1. Heat oil in sauce pan over medium heat.
2. Add onions and sauté until translucent.
3. Add potatoes, saffron and wine. Cook over low heat until wine is reduced by two-thirds.
4. Add salmon, roasted corn, heavy cream, dill and parsley and reduce by half.
5. Add pepper and salt to taste.
6. Serve warm.