

EASY SMOKED SALMON CHOWDER

Serves 4



Ingredients

- 300g **Smoked Salmon** or **Smoked Salmon Trimmings** - 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. Next, add the potatoes, stock and milk and leave to simmer until the potatoes are well cooked (nearly soft enough to mash). Then, 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.