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Cajun Seafood Chowder Recipe

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CAJUN SEAFOOD CHOWDER RECIPE

Ingredients

- 1/2 Tablespoon (Tbsp) butter
- 1/2 Tablespoon (Tbsp) oil (Having the two, helps prevent burning)
- 1 onion, diced
- 2 cloves garlic, minced
- 1 Tablespoon (Tbsp) Cherchies® Garlic 'n Herbs Seasoning
- 1 Tablespoon (Tbsp) Cherchies® Cajun Seasoning Blend
- 4 cups chicken broth (homemade is always best) or vegetable broth
- 4 medium sweet potatoes (2 lbs.), peeled and diced into 1/2 inch cubes
- 1 tablespoon (Tbsp) fish sauce
- 1 cup fresh corn (could substitute canned corn, drained)
- 2 tablespoons (Tbsp) fresh Tarragon, chopped, or dried Tarragon
- Juice of half a lemon
- salt and pepper to taste
- 1/2 lb. shrimp, peeled and deveined
- 1/2 lb. scallops
- 1 Tablespoon (Tbsp) olive oil
- 1 Tablespoon (Tbsp) Cherchies® Cajun Seasoning
- 1 Tablespoon chopped parsley (optional for garnish)
- 1/4 lb. cooked bacon, crumbled for garnish (optional) or 4 oz. diced andouille sausage for garnish (optional)
- 1 green onion, chopped (optional for garnish)



Preparation

1. In a medium pan or dutch oven, heat the butter and oil over medium-high heat. Add the chopped onion, and cook until onions are translucent about 3-5 minutes. Add

the garlic, Cherchies® Garlic 'n Herbs, and Cherchies® Cajun Seasoning to the pan, and cook for an additional minute.

2. Add the chicken broth, sweet potatoes, and bring to a boil. (* For more intense flavor, add the shrimp shells to the soup pan). Reduce the heat and simmer the potatoes until fork tender, about 20 minutes. (Remove the shrimp shells at this point, if used). **I didn't have full shrimp with the shells in this picture, rather shrimp with tails. I threw them in for only a few minutes).
3. After about 10 minutes, add the fish sauce, corn, lemon juice, and tarragon. Season with salt and pepper to taste.
4. Once the potatoes have cooked, remove half of them and place them either in a blender or a large bowl. If using the blender, puree the potatoes, and if using the bowl, use a hand emulsion blender to puree. Return the pureed mixture to the soup pot. This will act as a thickener for the chowder.
5. Meanwhile, in a medium bowl, toss the shrimp and scallops with 1 Tablespoon (Tbsp) olive oil and Cherchies® Cajun Seasoning. Heat a large skillet to medium-high and cook the shrimp and scallops until golden brown, about 2-4 minutes per side. Add the shrimp and scallops to the chowder and simmer for an additional 2 minutes.
6. Add the shrimp and scallops to the chowder and simmer for an additional 2 minutes.
7. Serve the chowder. As an option for a pretty presentation and even more flavor, garnish the chowder with the chopped parsley, cooked bacon or andouille sausage, and the green onion.
8. Enjoy!

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