

# Manhattan-Style Fish Chowder

11 ingredients · 30 minutes · 8 servings



## Directions

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1. Heat a few tablespoons of the broth in a pot over medium-high heat. Cook the onion, celery, carrot, and thyme until soft, about five to eight minutes. Add a splash of water as needed to prevent sticking.
2. Meanwhile, whisk together the white wine and tapioca flour in a small bowl to create a slurry. Add the slurry to the veggies and stir well.
3. Add the diced tomatoes, potatoes, and remaining broth. Bring to a boil, then lower to a simmer for 10 minutes, or until the potatoes are tender.
4. Add the haddock and cook for an additional 10 minutes. Season with salt and black pepper to taste. Divide into bowls, garnish with more thyme (optional) and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving is equal to approximately two cups of chowder.

### More Flavor

Add bay leaves, bacon and/or sausage. Sauté the veggies with oil instead of broth.

### Serve it With

Crackers or crusty bread.

### No Haddock

Use tilapia or cod instead.

### Haddock Fillet

Each haddock fillet is equal to 150 grams or 5.3 ounces.

## Ingredients

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- 3 1/2 cups Vegetable Broth (divided)
- 1 White Onion (large, diced)
- 1 stalk Celery (diced)
- 1 Carrot (medium, diced)
- 1 tsp Thyme (fresh, plus more for optional garnish)
- 1 cup White Cooking Wine
- 1 tbsp Tapioca Flour
- 3 cups Diced Tomatoes
- 2 cups Mini Potatoes (quartered)
- 3 Haddock Fillet (cubed)
- Sea Salt & Black Pepper (to taste)