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Chef John's Bay Scallop Chowder

★★★★★

Every once in a while I make a dish that no matter how great it tastes, I just can't get past how it looks, and that was the case with this very easy, incredibly delicious scallop chowder. If you do make it, and want a thicker, more traditional chowder base, simply mash some of your potatoes into the mixture.

By Chef John

Prep: 15 mins

Cook: 30 mins

Total: 45 mins

Servings: 4

Yield: 4 servings



Ingredients

2 teaspoons olive oil

2 slices bacon, cut into small pieces

½ yellow onion, diced

1 rib celery, diced

2 cloves garlic, minced

1 (8 ounce) bottle clam juice

1 cup low-sodium chicken broth

1 cup cubed Yukon Gold potatoes

Directions

Step 1

Heat olive oil in a skillet over medium heat; cook and stir until fat renders and bacon is slightly browned, 3 to 5 minutes. Add onion to bacon; cook and stir until soft and translucent, 3 to 5 minutes. Stir celery and garlic into onion mixture, cook until fragrant, 1 minute.

Step 2

Pour clam juice, chicken broth, potato, cayenne pepper, and black pepper into bacon mixture; bring to a simmer, reduce heat to medium low, and cook until potatoes are almost tender, 12 to 15 minutes. Stir cream and chile pepper into potato mixture; bring to a simmer and cook until potatoes are completely tender and chowder flavors combine, about 5 minutes. Season with lemon zest and salt.

1 pinch cayenne pepper,
or to taste

freshly ground black
pepper to taste

½ cup heavy whipping
cream

1 red Fresno chile pepper,
diced

1 teaspoon lemon zest

salt to taste

1 pound bay scallops

1 tablespoon chopped
fresh tarragon

Step 3

Stir scallops into chowder and cook over medium heat until scallops are tender and white, 1 to 3 minutes. Remove from heat; stir in tarragon.

Nutrition Facts

Per Serving: 300 calories; protein 32.9g; carbohydrates 17.2g; fat 11.1g; cholesterol 96.6mg; sodium 642.2mg.

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