



Comeau's Gourmet *Seafood Chowder*

Recipe Type: Ready to Cook

Serves 10: As Starter

Comeau[®]

INGREDIENTS

- **2 kg** *Comeau Seafood Chowder, Frozen*
- **750 ml** *Coffee Cream*
- **226 g** *Fresh Haddock or Cod*
- **113 g** *North Atlantic Scallops*
- **113 g** *North Atlantic Cold Water Shrimp*
- **226 g** *Cooked Lobster Meat*
- **2 Tbsp** *Fresh Parsley, Finely Chopped*

INSTRUCTIONS

- 1.** Immerse bag of chowder in a pot of boiling water large enough to accommodate the frozen bag of chowder.
Allow pot to boil for 30 to 35 minutes.
- 2.** Once bag of chowder is heated through, remove from water. Pour chowder into a clean pot, over medium heat.
- 3.** Add coffee cream, and return chowder to a simmer.
- 4.** Add haddock, and scallops. Gently stir to incorporate seafood. Cook until scallops are opaque.
- 5.** Add shrimp, cooked lobster, and parsley. Return chowder to a simmer to ensure all seafood is cooked and heated through, approximately 10 mins. *Serve immediately.*

Note:

2 Tbsp Parsley can be substituted with fresh dill or fresh tarragon for a more unique tasting chowder

