



Salmon Chowder

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

Deliciously creamy salmon chowder I dont like fish but I love this soup

Ingredients

- - 3 tablespoons butter - $\frac{3}{4}$ cup chopped onion - $\frac{1}{2}$ cup chopped celery - 1 teaspoon garlic powder - 2 cups chicken broth - 2 cups diced potatoes - 2 carrots
- diced - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon dried dill weed - 2 (16 ounce) cans salmon - 1 (15 ounce) can creamed corn - 1 (12 fluid ounce) can evaporated milk - $\frac{1}{2}$ pound Cheddar cheese
- shredded

Instructions

1. Melt butter in a large pot over medium heat. Add onion
2. celery
3. and garlic powder; sauté until onions are tender. Add broth; stir in potatoes and carrots. Season with salt
4. pepper
5. and dill. Bring to a boil; reduce heat
6. cover
7. and simmer 20 minutes. Stir in salmon
8. corn
9. evaporated milk
10. and cheese. Cook until heated through.