



## Seafood Chowder Recipe

### Ingredients

- 1 tbsp Olive oil
- 5 g Garlic Puree
- 350 g Leeks
- 375 mL Milk
- 300 mL Thickened Cream
- 1 pkt MAGGI Cheese & Bacon Potato Bake Recipe Base
- 400 g Potatoes
- 400 g Canned Corn
- 350 g Seafood Marinara Mix, Raw
- 10 g Chives

### Instruction

1. Heat oil in a large heavy based saucepan over medium-high heat; add garlic and leek, cook until fragrant and translucent.
2. Gradually add combined milk, cream and MAGGI Recipe Mix; add potatoes; bring to boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until tender.
3. Stir in corn and marinara mix. Cook and stir for 8 minutes or until seafood is just cooked. Remove from heat.
4. Serve sprinkled with chives, and with crusty white bread if desired.

### Nutrition

Carbohydrates	36.08 g
Energy	447.39 kcal
Fats	25.47 g
Protein	20.32 g

🕒 36 Minutes

⊕ 6 portions