

# Creamy Coconut Salmon Chowder



PREP TIME  
20 minutes

COOK TIME  
30 minutes

READY IN  
50 minutes



SERVINGS  
6-8

OCEAN FOREST  
INGREDIENTS  
Salmon

## *Ingredients*

2 cups baked or grilled salmon

3 cups diced and peeled yellow golden potatoes  
16 oz. chicken broth  
½ large yellow onion  
1 Tbsp olive oil  
16 oz. fresh broccoli, rinsed  
16 oz. chicken broth  
32 oz. coconut milk, unsweetened  
1 tsp Old Bay Seasoning  
½ tsp Penzey Spices Berbere Seasoning

## *Steps*

- Flake the salmon with a fork and remove any bones. Remove salmon skin and set aside for later.
- Finely dice the yellow onion. Heat olive oil in a large stock pot and add onions. Saute until almost caramelized. Set aside.
- Dice the potatoes in small ¼” pieces. Add the potatoes to the large stock pot with the sauted onions and cover with chicken stock. Place over medium-high heat while preparing the remaining ingredients.
- Place broccoli in a blender and pour coconut milk over top. Blend well.
- Add the broccoli and coconut milk mixture to the pot of cooked potatoes. Add salmon and seasonings. Stir well over medium heat

## FOREST FRESH ALASKA

Salmon skin  
1 Tbsp coconut oil  
Fresh baguette  
1 Tbsp olive oil

and cover. Allow soup to simmer for ten minutes.

- Slice reserved salmon skin into thin strips. Heat coconut oil in a small saucepan over high heat. Gently drop salmon skin strips into hot oil and fry for three minutes or until crispy. Remove from oil and allow to drain on a paper towel lined plate.
- Thinly slice baguette at an angle to create crostinis. Place on a baking sheet. Spray or drizzle with olive oil. Bake at 350 degrees Fahrenheit for ten minutes or until desired crispiness.
- Ladle soup into serving bowls.
- Top with fried salmon skin strips and serve with crostinis.

## *Notes*

This is a great way to stretch leftover baked or grilled salmon. The mixture of potatoes, broccoli and coconut milk add a comforting creaminess. The fried salmon skin strips bring in an extra element of flavor.