

Confetti Geoduck Chowder



PREP TIME
10 minutes

COOK TIME
40 minutes

READY IN
50 minutes



SERVINGS
6-8

**FOREST
INGREDIENTS**
Smoked Geoduck

Ingredients

- 2 Tbsp olive oil
- 1/3 cup garlic scapes, diced
- 2 1/2 cups purple potatoes, diced
- 1/2 cup yellow onion, chopped
- 1/2 cup celery, diced
- 1 can corn, drained
- 1/2 cup Lions Mane mushrooms, shredded
- 1 can smoked geoduck, diced
- 2 cans coconut milk

Steps

- Heat oil slightly in a medium skillet over medium high heat.
- Add garlic scapes, onion and celery. Cook 2-3 minutes or until onions are translucent. Stir in the shredded Lions Mane mushrooms and cook 2-3 minutes longer or until they turn golden brown.
- In large soup pot add coconut milk, water, corn, potatoes and geoduck.
- Season with Old Bay seasoning and salt and pepper.
- Simmer on medium low heat until potatoes are tender, about 30 minutes.
- Serve with crispy bacon sprinkled on top.

FOREST FRESH ALASKA

1 tsp Old Bay Seasoning
6 slices cooked bacon, crumbled
1 cup water

salt & pepper to taste

Notes

Geoduck has a taste similar to clams. So making a chowder with them is delicious! Lions Mane in this recipe take on the same texture as the geoduck. See if you can tell the difference in taste!