

Creamy Salmon & Potato Soup



PREP TIME
10 minutes

COOK TIME
20 minutes

READY IN
30 minutes



SERVINGS
6-8

OCEAN FOREST
INGREDIENTS
Salmon

Ingredients

2 cups leftover baked salmon

3 cups diced and peeled russet potatoes

½ large yellow onion

1 Tbsp olive oil

16 oz. frozen broccoli

16 oz. chicken broth, warmed

32 oz. coconut milk, unsweetened

1 tsp. cumin

salt & pepper to taste

Steps

- Flake the salmon with a fork and remove any bones.
- Dice the potatoes in small ¼” pieces. Place them in a large stock pot and cover with water. Place over medium-high heat while preparing the remaining ingredients.
- Finely dice the yellow onion. Heat olive oil in a small pan and add onions. Saute until almost caramelized.
- Place frozen broccoli in a blender and pour warm chicken broth over top. Blend well.
- Drain the water from the potatoes. Add the onions and broccoli mixture to the pot. Pour in coconut milk. Add salmon and cumin and stir well over medium heat. Allow soup to simmer for ten minutes or until heated thoroughly. Add salt and pepper to taste.

FOREST FRESH ALASKA



Notes

This is a great way to stretch leftover baked salmon. The mixture of potatoes, broccoli and coconut milk add a comforting creaminess.