

CLAM Chowder

4 servings

1 tbsp	PASTENE Pure Olive Oil	15 mL
1	onion, finely chopped	1
1	celery stalk, diced	1
1	green pepper, diced	1
2	potatoes, peeled and diced	2
½ tsp	dried fennel seed, crushed	2 mL
2	cans (10.5 oz/142 g ea.) PASTENE Baby Clams	2
3 cups	chicken or vegetable stock, heated	750 mL
½ cup	35% cream	125 mL
1 tbsp	fresh chives, chopped	15 mL
	paprika	
	salt and pepper	

- Heat oil in saucepan. Add all the vegetables, cover and cook 5 minutes over low heat, until onion is softened.
- Add fennel. Drain juice from clams into the saucepan, reserving the clams. Add stock and season to taste with salt and pepper. Bring to a boil.
- Reduce heat and simmer 15 minutes uncovered over medium heat or until potatoes are cooked.
- Stir in cream, chives and reserved clams; season again with salt and pepper to taste and simmer 5 minutes. Serve garnished with a sprinkling of paprika.



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