

## Easy Nova Scotia Seafood Chowder - Rich, Creamy, and Loaded with Flavor

A creamy, soul-soothing chowder brimming with East Coast seafood and cozy kitchen vibes.



**TIME**  
**45 min**

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**ChefManiac**

### INGREDIENTS

- 2 tbsp butter
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 celery stalks, diced
- 2 medium potatoes, peeled and diced
- 4 cups seafood broth
- 1 cup heavy cream
- ½ lb haddock, cut into chunks
- ½ lb shrimp, peeled and deveined
- ½ lb scallops
- ½ cup lobster meat (optional)
- 1 cup corn kernels (fresh or frozen)
- ½ tsp dried thyme
- Salt and black pepper to taste
- 2 tbsp fresh parsley, chopped (for garnish)

### DIRECTIONS

- Sauté the Aromatics:** In a large soup pot or Dutch oven, melt butter over medium heat. Add onion, garlic, and celery. Sauté for 4-5 minutes until fragrant and softened.
- Simmer the Potatoes:** Add diced potatoes and seafood broth. Bring to a boil, then reduce heat and simmer for 10-12 minutes until potatoes are just tender.
- Add the Cream:** Stir in the heavy cream. Keep the heat on medium-low to avoid boiling.
- Cook the Seafood:** Add haddock, shrimp, scallops, and lobster (if using). Simmer gently for 5-7 minutes, or until the seafood is cooked through and opaque.
- Finish with Corn and Seasoning:** Add corn, thyme, salt, and pepper. Simmer for 2 more minutes to meld flavors.
- Serve and Garnish:** Ladle into bowls, top with fresh parsley, and serve warm. Pair with crusty bread or oyster crackers for the full experience.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-nova-scotia-seafood-chowder-rich-creamy-and-loaded-with-flavor/>