

One-Pot Seafood Chowder That's Rich, Creamy, and Totally Craveable

Creamy Seafood Chowder ???



TIME
5 min

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INGREDIENTS

- ... cup butter
- 1 medium onion, diced
- 1 teaspoon Old Bay seasoning
- ... teaspoon thyme
- 2 cloves garlic, minced
- 1 pound shrimp, peeled and deveined
- 1 pound mussels, scrubbed and debearded
- 1 pound clams, scrubbed
- 1 cup fish stock
- 1 cup heavy cream
- 2 potatoes, diced
- Salt and pepper, to taste
- Fresh parsley or chives, for garnish (optional)

DIRECTIONS

- 1. SautØ the Aromatics:** In a large pot, melt butter over medium heat. Add onion, Old Bay seasoning, and thyme. Cook until the onion is soft and fragrant, about 5 minutes.
- 2. Add Garlic and Seafood:** Stir in the minced garlic, then add the shrimp, mussels, and clams. SautØ just until the seafood begins to brown lightly (3-4 minutes).
- 3. Add Stock and Cream:** Pour in the fish stock and heavy cream, then add the diced potatoes. Bring to a boil, then reduce heat and simmer for 12-15 minutes, until the potatoes are fork-tender and shellfish are opened.
- 4. Season and Serve:** Taste and adjust with salt and pepper. Discard any unopened mussels or clams.
- 5. Ladle into bowls and garnish with chopped parsley or chives, if desired.**

SWAPS & NOTES

& Swaps Shrimp: You can use fresh or frozen (thawed).
Mussels/Clams: Buy from a reputable seafood counter; discard any that don't open after cooking.

Fish Stock: Adds deep flavor, but chicken or vegetable broth works in a pinch.

Potatoes: Russets give a fluffy bite, while Yukon Golds stay creamy and firm.

TIPS FOR SUCCESS

Don't overcook the seafood -shellfish can turn rubbery fast.
Use fresh stock or broth for the deepest flavor.

Add corn or leeks if you want more veggies.

Toast crusty bread for dipping-highly recommended! ?

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

Original recipe: <https://chefmaniac.com/one-pot-seafood-chowder-thats-rich-creamy-and-totally-craveable/>