

Easy One-Pot Seafood Chowder with Shrimp, Mussels, and Clams

The Ultimate Coastal Seafood Chowder



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5 min

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INGREDIENTS

Butter (1/4 cup): For that essential silky base.

Onion (1 medium, diced): Provides the foundational sweetness.

Old Bay Seasoning (1 tsp): The "secret" ingredient for any authentic coastal dish.

Thyme (1/4 tsp): Adds a subtle earthy floral note.

Garlic (2 cloves, minced): Because every great savory dish starts with garlic.

Shrimp (1 lb): Peeled and deveined.

Mussels (1 lb): Scrubbed and debearded.

Clams (1 lb): Scrubbed thoroughly to remove sand.

Fish Stock (1 cup): Provides the deep oceanic flavor.

Heavy Cream (1 cup): For that signature chowder richness.

Potatoes (2 medium): Diced into small cubes for even cooking.

Salt & Pepper: To taste.

Swaps and Notes:

The Seafood: If you can't find fresh mussels or clams, you can substitute with extra shrimp or even chunks of firm white fish like cod or halibut.

The Stock: If you don't have fish stock on hand, a high-quality clam juice or even a light chicken broth can work in a pinch, though the flavor profile will shift slightly.

The Potatoes: I prefer Yukon Gold potatoes because they hold their shape well and add a natural

creaminess, but Russets work if you like a thicker, starchier broth.

Step-by-Step Instructions:

SautØ the Aromatics: In a large heavy-bottomed pot, melt the butter over medium heat. Add the diced onion, Old Bay seasoning, and thyme. SautØ for about 5 minutes until the onion is translucent and fragrant.

Sear the Seafood: Stir in the minced garlic, shrimp, mussels, and clams. Cook for 2-3 minutes, tossing gently, until the seafood is just starting to color and pick up the seasoned butter.

Simmer and Soften: Pour in the fish stock and heavy cream. Add the diced potatoes. Bring the mixture to a gentle boil, then immediately reduce the heat to low.

Cook to Perfection: Simmer for 15-20 minutes, or until the potatoes are fork-tender and the mussels and clams have fully opened. (Discard any shells that remain closed).

Final Seasoning: Taste the broth and season with salt and pepper as needed.

Garnish and Serve: Ladle the hot chowder into deep bowls. Garnish with fresh parsley or chives for a pop of color and freshness.

Tips for Success:

Don't Overcook: Seafood is delicate! Once the shells open and the shrimp are pink, the dish is done. Prolonged boiling can make the seafood rubbery.

Scrub Well: Make sure to scrub your clams and mussels under cold water to remove any grit. Nobody likes a "crunchy" chowder.

Consistency Check: If you prefer an even thicker chowder, you can mash a few of the cooked potato cubes against the side of the pot to release their starch into the broth.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 420 kcal

Fat: 28g

Carbohydrates: 18g

Protein: 26g

Sodium: 850mg

Storage and Leftover Tips:

DIRECTIONS

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10. **Serving Suggestions and Pairings:** To start your meal off right, I highly recommend serving a Baked Brie Appetizer while the soup simmers. The warm cheese and crusty bread are the perfect prelude to a seafood feast.
11. If you're hosting a weekend brunch, this chowder pairs surprisingly well with a savory 3-Ingredient Egg Wrap for a high-protein side. And to cut through the richness of the cream, a crisp, cold Classic Margarita provides the perfect citrusy balance.
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17. **Storage and Leftover Tips:** Seafood is always best enjoyed fresh, but you can store leftovers in an airtight container in the refrigerator for up to 2 days. When reheating, do so gently on the stovetop over low heat. Do not boil the leftovers, as the cream can break and the seafood will become tough. I do not recommend freezing this dish, as the texture of the cream and potatoes will change significantly.
18. **More Recipes You Will Love:** If you enjoyed this coastal classic, check out these other favorites:
19. **Easy :** Coconut Macaroons - The perfect tropical dessert to follow a seafood dinner.
20. **Cajun :** Chicken and Sausage Gumbo - For when you want that Southern comfort in a bowl.
21. **Final Thoughts:** This Seafood Chowder is a true labor of love that tastes like a gourmet meal but comes together in under 45 minutes. It's elegant, filling, and incredibly satisfying.
22. I'd love to hear how yours turned out! Did you add any extra seafood or perhaps a splash of white wine? Let me know in the comments below, and don't forget to follow Chefmaniac for more restaurant-quality recipes you can make at home!

SWAPS & NOTES

, balancing the savory depth of Old Bay with the richness of heavy cream.

Why I Love This Recipe What sets this recipe apart is the one-pot magic .

Often, people are intimidated by cooking shellfish, but this method is incredibly approachable.

By sautéing the seafood directly with the aromatics, you build layers of flavor that you just can't get from a canned version.

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Original recipe: <https://chefmaniac.com/easy-one-pot-seafood-chowder-with-shrimp-mussels-and-clams/>