

# Cod Chowder

Savor the comforting flavors of cod chowder, a hearty and creamy soup featuring tender cod fish and vegetables, simmered to perfection for a delightful seafood experience.

## INGREDIENTS

**1 package (6.2 oz)** PASTA RONI® Shells & White Cheddar

**3 cups** milk

**2 tbsp** margarine, butter or spread with no trans fat

**1 cup** baby carrots, cut into 1/2-inch pieces

**1/2 cup** chopped onion

**1/4 tsp** ground black pepper

**12 oz** cod or other firm white fish, cubed

**1 can (14.5 oz)** chicken broth

**1 cup** small broccoli flowerets or frozen cut green beans

## HOW TO MAKE

### DIRECTIONS

In a large saucepan, combine milk, chicken broth and 2 tbsp margarine; bring just to a boil.

Slowly stir in pasta, carrots, onion and black pepper. Reduce heat to medium. Gently boil 8 minutes, stirring occasionally.

Stir in cod, broccoli and Special Seasonings\*. Return to a boil. Gently boil 4 to 6 minutes, stirring occasionally, or until shells are tender and broccoli is cooked. Serve immediately.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

