

DIRECTIONS

WINTER TOMATO SEAFOOD CHOWDER



3 dry pints Pure Flavor® Sangria® Medley Tomatoes, halved

6 sprigs fresh thyme

4 celery stalks, chopped

2 340q bags frozen seafood mix

2 lbs yellow potatoes, chopped

2 bay leaves

1 onion, quartered

1 fennel bulb, sliced

1 leek, sliced

8 cups seafood broth

3 tbsp olive oil

1tsp minced garlic

1 tsp red pepper flakes

Salt & pepper, to taste



French loaf, optional for serving



20 min

PRFP.

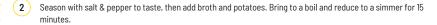
easy

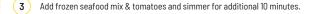
50 min

30 min

COOKING

Heat oil in a large pot over medium heat. Add thyme, garlic, celery, bay leaves, onion, red pepper flakes, fennel, & leek, and sauté for 5 minutes.





Divide among bowls, season with salt & pepper, and serve with a side of bread, if desired.