

Smoked Haddock & Sweetcorn Chowder

Ingredients

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- Knob of butter
- 2 rashers of streaky bacon, chopped
 - 1 onion, finely chopped
 - 500ml milk
- 350g potato (about 2 medium) cut into small cubes
- 360g frozen smoked haddock fillets
 - 1 tin of sweetcorn
- Chopped parsley, to serve
 - Part baked baguettes

Method

1. Heat the butter in a large saucepan.
2. Tip in the bacon, then cook until starting to brown.
3. Add the onion, cook until soft, then pour over the milk and stir through the potatoes.
4. Bring to the boil, then simmer for 5 mins.
5. Add the haddock, then leave to gently cook for another 10 mins.
6. By now the fish should have defrosted so you can break it into large chunks.
7. Stir through the sweetcorn, then cook for another few mins until the fish is cooked through.
Scatter over parsley.
8. Cook the part baked baguettes as per the packet instructions and serve with the chowder.