

Mostly Root Vegetable Chowder

Made with fennel, parsnips, kale, shallots, garlic, and of course potatoes, this bacon-studded, oven-roasted chowder is a break from the kind that cements you to your seat for the hours following lunch. And because the bacon and vegetables are roasted together in the oven, it takes much less active time than most chowders—and you get the same potato skin snap you get when you roast potatoes alone.

TIME: 20 minutes prep

MAKES: 2 large servings

2 fat slices bacon, diced
Half a (1-pound) fennel bulb, chopped
1 shallot, chopped
2 parsnips, peeled and sliced into 1” rounds
1/2 pound small white potatoes, quartered
2 large garlic cloves, roughly chopped
1 teaspoon fresh thyme
Salt and freshly ground pepper
1 teaspoon olive oil
3 cups chicken stock
1/2 cup heavy cream
1 cup chopped kale

Preheat the oven to 400 degrees.

Scatter the bacon on the bottom of a heavy ovenproof pot, such as a Dutch oven. In a mixing bowl, toss the fennel, shallot, parsnips, potatoes, garlic, and thyme with salt, pepper, and olive oil. Roast 40 to 45 minutes, until the vegetables are beginning to brown on the bottom and the bacon is crispy. Stir to release the vegetables from the pan.

Add the chicken stock, cream, and kale, and stir again. Cook another 30 minutes, stirring halfway through. Season to taste with additional salt and pepper if necessary, and serve hot.

Note: To double the recipe, switch to a wider pan, like a heavy roasting pan, so the vegetables have enough room to spread out and caramelize a bit.