



Halibut Cheese Chowder

Let's begin by gathering our ingredients for Halibut Cheese Chowder:

Ingredients:

2 pounds halibut
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped celery
1/2 cup chopped carrot
1/2 cup red pepper
2 tablespoons olive oil
3 cups chicken broth
1/2 teaspoon garlic salt
sprinkle of cayenne
2 cans evaporated milk
3 tablespoons cornstarch
2 1/2 cups shredded cheese

Saute 1/2 cup onion, red pepper, green pepper, celery and carrots in 2 tablespoons olive oil.

Add chopped halibut and fold into vegetables. Saute for 1 minute. Then move from pan to soup pot.

Add 3 cups chicken broth, 1/2 teaspoon garlic salt and sprinkle of cayenne to pot.

Mix 3 tablespoons cornstarch with 2 cans evaporated milk. Then add to pot. Bring to simmer until thick.

Slowly add shredded cheese. Stir over low heat until melted. Remove from heat and serve.

Pour into bowls. Enjoy!