

## Simple Salmon Chowder

2 potatoes, cubed  
½ cup sliced carrots  
½ cup sliced celery  
½ cup diced onions  
2 cups milk  
1 lg. stalk broccoli, chopped  
1 lb Oregon Troll-Caught Salmon fillet, cubed

Bring potatoes, 2 cups water, salt and pepper to boil in a large pot; cover and cook for 5 minutes. Add carrots, celery, onions and milk; bring to boil and then simmer for 7 minutes. Stir in salmon and broccoli and cook until the salmon just flakes, approximately 4-5 minutes. Garnish with fresh parsley and serve.