

Red Chile Seafood Chowder

Yield: 8 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-shrimp-and-fish-ceviche-recipe>

Ingredients:

- 4 guajillo chiles dried, seeds and stems removed
- 24 littleneck clams scrubbed and rinsed or 2 10-ounce cans of chopped clams
- 4 slices bacon uncooked, chopped
- 1/2 yellow onion medium, diced
- 6 cloves garlic minced
- 28 ounces diced tomatoes 1 can, preferably fire roasted
- 1 chipotle chile canned
- 1 teaspoon ground cumin
- 1 teaspoon oregano
- 1/2 teaspoon allspice
- 1/4 teaspoon ground ginger
- pinch cayenne
- 1 1/2 pounds russet potatoes peeled and cut into 1/4-inch cubes
- 2 cups fish vegetable or chicken broth
- salt
- black pepper to taste
- 1/4 cup chopped cilantro plus more for garnishing
- 1 cup clam juice
- 1 pound grouper cut into 1-inch cubes
- 1 pound shrimp small, 51-60 count, peeled and deveined
- 1 tablespoon lime juice
- tortilla chips
- crackers oyster
- lime wedges for serving

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 170 milligrams

4. Fat: 18 grams
 5. Fiber: 4 grams
 6. Protein: 50 grams
 7. SaturatedFat: 4 grams
 8. Sodium: 750 milligrams
 9. Sugar: 9 grams
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