

Manhattan-Style Fish Chowder

Melt butter and oil in a large Dutch oven or heavy bottomed soup pan over medium- high heat. Add onion, carrot, celery, pepper and garlic. Sauté until lightly browned. Add zucchini. Stir in tomato paste. Cook 1 min. Add white wine, cooking an additional min. Add remaining ingredients except for the fish. Bring to a boil. Reduce heat and allow it to simmer 30 min. Add fish and simmer for an additional 10-15 min, or until the fish is cooked through and flakes easily. Enjoy!