



SWEET CORN & GREEN PEPPER CHOWDER

with OLD BAY® Toast

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Long Green Pepper



12 oz | 24 oz Potatoes*



2 | 2 Scallions



1 | 2 Corn



1 TBSP | 2 TBSP Flour
Contains: Wheat



1 | 2 Milk
Contains: Milk



2 | 4 Veggie Stock Concentrates



1 | 2 OLD BAY® Seasoning



2 TBSP | 4 TBSP Cream Cheese
Contains: Milk



1 | 2 Demi-Baguette
Contains: Soy, Wheat



¼ Cup | ½ Cup Monterey Jack Cheese
Contains: Milk



1½ TBSP | 3 TBSP Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz Bacon

Calories: 1100



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 840

OLD BAY® SEASONING



There are two things you need to know about OLD BAY® Seasoning:

1. It's great on seafood.
2. It's great on everything else!



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

DOUBLE TAKE

Why separate the scallion whites from the greens? The whites are better for cooking while the greens are better for topping.

BUST OUT

- Small bowl
- Potato masher
- Strainer
- Medium pan
- Medium pot
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Butter (4 TBSP | 8 TBSP)
Contains: Milk

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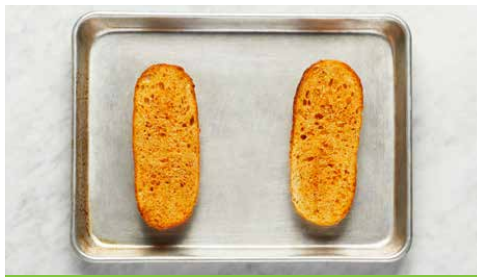
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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; set aside to soften (you'll use it in **Step 4**). **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into ½-inch pieces. Drain and rinse **corn**.



4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, **¼ tsp OLD BAY® Seasoning (½ tsp for 4 servings)**, and **¼ tsp sugar (½ tsp for 4)** until smooth. (TIP: If the butter is still cold, microwave for 10 seconds to soften.) Taste and add more Old Bay Seasoning if desired.
- Halve **baguette** lengthwise; spread cut sides with **Old Bay butter**. Place, cut sides up, on a baking sheet.
- Toast on top rack until golden, 3-5 minutes.



2 COOK VEGGIES

- Melt another **2 TBSP butter (4 TBSP for 4 servings)** in a medium pot over medium-high heat. Add **green pepper** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes.
- Add **flour**; cook, stirring, until lightly browned, 1 minute.



5 FINISH CHOWDER

- Once **potatoes** are tender, reduce heat to low and mash with a potato masher or fork to desired consistency. **TIP: We recommend mashing until almost smooth, leaving a few small potato pieces for texture.**
- Stir in **cream cheese**, **corn**, and **Monterey Jack** until fully incorporated and **chowder** is thick and creamy. If needed, stir in **splashes of water** until chowder reaches desired consistency (it will be very thick at this point). Season generously with **salt** and **pepper**.

- Once **cream cheese**, **corn**, and **Monterey Jack** are fully incorporated, stir in **half the bacon**.



3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated. Stir in **1¼ cups water (2 ¼ cups for 4 servings)**.
- Add **potatoes**, **stock concentrates**, and **half the OLD BAY® Seasoning (you'll use more in the next step)**. Bring to a boil and cook, stirring occasionally, until potatoes are very tender, 15-20 minutes. **TIP: To test, pierce one piece with a fork—it should go through easily.**

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



6 FINISH & SERVE

- Halve **Old Bay toast** on a diagonal if desired.
- Divide **chowder** between bowls. Garnish with **scallion greens** and **sour cream**. Serve with Old Bay toast on the side.
- Garnish **chowder** with **remaining bacon**.

*Bacon is fully cooked when internal temperature reaches 145°.