



# SLOW COOKER CHICKEN & BISCUITS SOUP

with Chicken Thighs, Carrots & Potatoes

## INGREDIENTS

4 PERSON | 8 PERSON



6 oz | 12 oz  
Carrots



12 oz | 24 oz  
Potatoes\*



1 | 2  
Onion



¼ oz | ½ oz  
Parsley



20 oz | 40 oz  
Diced Chicken Thighs



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



2 tsp | 4 tsp  
Garlic Powder



1 tsp | 2 tsp  
Celery Salt



1 tsp | 2 tsp  
Dried Thyme



4 | 8  
Chicken Stock Concentrates



6 oz | 12 oz  
Buttermilk Biscuits  
Contains: Wheat



4 oz | 8 oz  
Peas



4 TBSP | 8 TBSP  
Cream Cheese  
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.

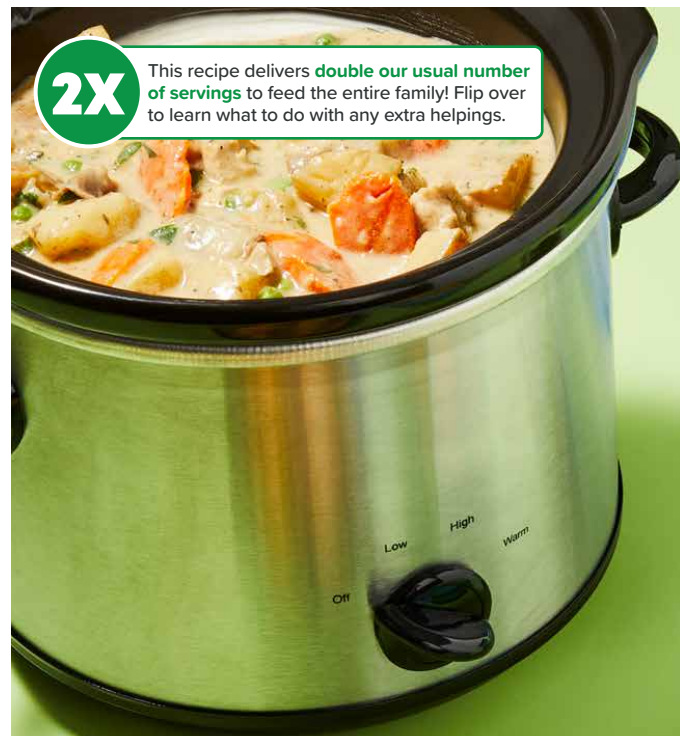
### HELLO

### SLOW COOKER

Slow cooker meals are all about easy, tasty, hands-off cooking for a crowd.

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



## FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 15 MIN | COOK: 4 HR 30 MIN | CALORIES: 490



# HELLO FRESH

## 2X FLAVOR SAVOR

Refrigerate leftover soup in an airtight container and store biscuits at room temperature. Reheat soup on the stovetop over medium heat or microwave until warmed through, 2-3 minutes.

### BUST OUT

- Peeler
- Slow cooker
- Medium bowl
- Baking sheet
- Kosher salt
- Black pepper
- Nonstick cooking spray

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### 1 PREP

- **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Dice **potatoes** into 1-inch pieces. Halve, peel, and dice **onion** into 1-inch pieces. Roughly chop **parsley**. (Refrigerate **parsley, peas, and cream cheese until ready to use in Step 5.**)



### 2 PREP CHICKEN

- Open package of **chicken\*** and drain off any excess liquid. In a medium bowl (**large bowl for 8 servings**), combine **flour, garlic powder, salt, and pepper**.
- Add chicken and toss until thoroughly coated.



### 3 START SOUP

- Place **chicken** in an even layer in a 5- to 6-quart slow cooker. Add **carrots, potatoes, onion, celery salt, thyme, stock concentrates, and 3 cups hot water (6 cups for 8 servings)**; stir to combine.
- Cover and cook on high until chicken is cooked through and veggies are tender, 4 hours.



### 4 BAKE MINI BISCUITS

- Once soup has cooked 4 hours, adjust rack to middle position (**top and middle positions for 8 servings**) and preheat oven to 350 degrees.
- Coat a baking sheet (**two baking sheets for 8**) with **nonstick cooking spray**. Separate **biscuits** and cut into quarters; place biscuit pieces 1-2 inches apart on prepared baking sheet.
- Bake until golden brown, 10-13 minutes. (For 8, divide biscuit pieces between two prepared sheets; bake on top and middle racks, swapping rack positions halfway through baking.)



### 5 FINISH SOUP

- When ready to serve, stir **peas, cream cheese, and half the parsley** into soup in slow cooker.
- Cook, uncovered, on high, stirring occasionally, until peas are heated through and cream cheese is thoroughly incorporated, 5-10 minutes more. Taste and season generously with **salt and pepper**.



### 6 SERVE

- Divide **soup** between bowls and top with **remaining parsley**.
- Top each bowl with as many **mini biscuits** as you like and serve.

\*Chicken is fully cooked when internal temperature reaches 165°.