



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



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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

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



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 980



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 1040



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



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
- Paper towels  
- Medium pot
- Large pan  
- Baking sheet
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Cooking oil (1 tsp | 1 tsp)  
- Butter (4 TBSP | 8 TBSP)
Contains: Milk

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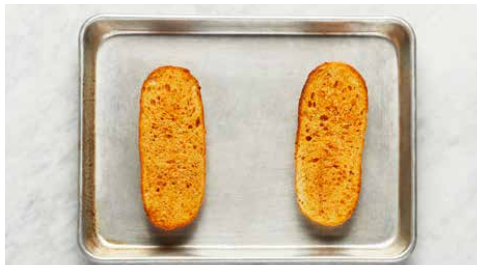
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1 PREP

- 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 $\frac{1}{4}$ -inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into $\frac{1}{2}$ -inch pieces. Drain and rinse **corn**.

-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels and season with **salt** and **pepper**.



4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, $\frac{1}{4}$ tsp **Old Bay Seasoning** ($\frac{1}{2}$ tsp for 4 servings), and $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ 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.



3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated. Stir in **$1\frac{1}{2}$ cups water (2 $\frac{1}{2}$ 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 **drizzle of oil** in a large pan over medium-high heat. Add **shrimp** or **chicken**; cook, stirring occasionally, until cooked through, 4-6 minutes. Transfer to a plate.




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**.




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.
-  Serve **remaining shrimp** or **remaining chicken** atop bowls.

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

 *Shrimp are fully cooked when internal temperature reaches 145°.

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