



# 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  
Crema  
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.



10 oz | 20 oz  
Chopped Chicken  
Breast

Calories: 1030



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



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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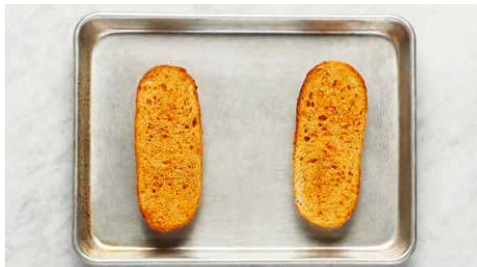
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### 1 PREP

- 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**.

- Pat **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.



### 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 chicken**.



### 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 **chicken**; cook until browned and cooked through, 4-6 minutes per side. Transfer to a plate.



### 6 FINISH & SERVE

- Halve **Old Bay toast** on a diagonal if desired.
- Divide **chowder** between bowls. Drizzle with **crema** and garnish with **scallion greens**. Serve with Old Bay toast on the side.

- Top **chowder** with **remaining chicken**.

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