



CREAMY DREAMY POTATO MUSHROOM SOUP

with Peas, Thyme & Ciabatta Croutons

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1 | 2
Onion



4 oz | 8 oz
Cremini
Mushrooms



6 oz | 12 oz
Carrots



2.5 oz | 5 oz
Celery



2 Cloves | 4 Cloves
Garlic



1 tsp | 2 tsp
Dried Thyme



1 tsp | 2 tsp
Dried Rosemary



4 oz | 8 oz
Peas



2 | 4
Mushroom Stock
Concentrates



1 | 2
Ciabatta
Contains: Soy, Wheat



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 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.



HelloCustom

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: 960



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 1060



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 760



HELLO

CREMINI MUSHROOMS

A younger, petite portobello with a mild mushroom flavor

FLAVOR SAVER

For a delicious soup (or any dish), taste as you go! Adding salt throughout (rather than all at the end) helps evenly infuse flavor.

BUST OUT

- Peeler
- Paper towels
- Large pot
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and finely chop **onion**. Trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Trim, peel, and halve **carrots** lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Peel and mince or grate **garlic**.



4 TOAST CROUTONS

- While the soup is cooking, tear **ciabatta** into bite-size pieces.
- Toss ciabatta pieces on a baking sheet with a **drizzle of olive oil, salt,** and **pepper**. Bake on top rack until golden brown, 3-5 minutes.



2 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **potatoes, onion, thyme, rosemary,** and a **big pinch of salt**. Cook, breaking up some of the potatoes and stirring occasionally, until lightly browned, 4-6 minutes.
- Add a **drizzle of oil, mushrooms, carrots,** and **celery**; season with **salt**. Cook, stirring, until veggies are softened, 5-7 minutes more.
- Add **garlic** to pot; cook, stirring frequently, until fragrant, 1-2 minutes more.



5 FINISH SOUP

- When potatoes are fork-tender, stir **cream sauce base** and **cream cheese** into **soup**. Cook, stirring occasionally, until slightly thickened, 2-4 minutes. Turn off heat.
- Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted; taste and season with **salt** and **pepper**.

- Stir **chicken** or **sausage** into finished **soup**.



3 SIMMER SOUP

- Add **peas, stock concentrates, ½ tsp salt** (1 tsp for 4 servings), and **2½ cups water** (4½ cups for 4) to pot with **veggies**. Cover and bring to a boil, then reduce to a low simmer. Cook until potatoes are fork-tender, 10-12 minutes.

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Transfer to a plate.



6 SERVE

- Divide **soup** between bowls. Top each bowl with a few **croutons** and serve. **TIP: Don't add all the croutons just yet! Add as you eat to keep them nice and crispy.**