



LOADED BAKED POTATO SOUP WITH BACON

plus Cheddar, Sour Cream, Scallions & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Bacon



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 | 4
Chicken Stock
Concentrates



1 TBSP | 1 TBSP
Cornstarch



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



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

HALL OF FAME

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



THE THICK OF IT!

In Step 5, you'll make a mixture of cornstarch and water. This liquid, known as a slurry, helps thicken your soup.

BUST OUT

- Large bowl
- Plastic wrap
- Large pan
- Paper towels
- 2 Small bowls
- Large pot
- Whisk
- Kosher salt
- Black pepper
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



2 MICROWAVE POTATOES

- In a large microwave-safe bowl, combine **potatoes** with half the **garlic powder** (**you'll use the rest later**); season generously with **salt** and **pepper**. Toss until potatoes are evenly coated.
- Cover tightly with plastic wrap; microwave until tender, 6-7 minutes. Keep covered until ready to use in Step 5.



3 COOK BACON

- Meanwhile, heat a large 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 bacon to a paper-towel-lined plate. Reserve **1 TBSP bacon fat** (**2 TBSP for 4 servings**) in a small bowl. Once bacon is cool enough to handle, roughly chop.



4 START SOUP

- In a large pot, combine **scallion whites**, **remaining garlic powder**, **reserved bacon fat**, and **1 TBSP butter** (**2 TBSP for 4 servings**) over medium-high heat. (**If there isn't enough bacon fat, use a drizzle of oil.**) Cook, stirring, until scallion whites are tender and fragrant, 30-60 seconds.
- Add **cream sauce base**, **stock concentrates**, and **2 cups water** (**4 cups for 4**); bring to a boil.



5 FINISH SOUP

- In a second small bowl, combine **half the cornstarch** and **½ TBSP water** (**all the cornstarch and 1 TBSP water for 4 servings**). Whisk until smooth.
- Once **potatoes** are done, add to pot along with **cornstarch mixture** and cook, stirring occasionally, until soup has thickened, 5-7 minutes.
- Reduce heat to low. Add **cheddar** and **half the chopped bacon** to **soup**; stir until cheese is melted and combined.



6 SERVE

- Divide **soup** between bowls. Top with **Mexican cheese blend**, **sour cream**, **scallion greens**, **remaining chopped bacon**, and as much **hot sauce** as you like. Serve.

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