



# 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 TBSP | 2 TBSP  
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



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.



4 oz | 8 oz  
Bacon

Calories: 1100



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

## GET SOCIAL

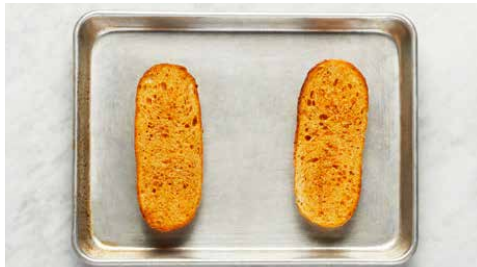
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### 1 PREP

- 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**.



### 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 **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 bacon**.



### 3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated. Stir in  **$\frac{1}{4}$  cups water (2 $\frac{1}{4}$  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 medium 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 to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



### 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.
- Garnish **chowder** with **remaining bacon**.

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