



## 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

### LOADED BAKED POTATO SOUP

Cheese, bacon bits, and sour cream transform humble potatoes into a luscious soup.

# LOADED BAKED POTATO SOUP WITH BACON

plus Cheddar, Sour Cream, Scallions & Hot Sauce



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
- 2 Small bowls
- Plastic wrap
- Large pot
- Large pan
- Whisk
- Paper towels

- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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°.