



# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



4 oz | 8 oz Bacon

1 TBSP | 1 TBSP

Cornstarch

11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



Scallions

1 tsp 2 tsp Garlic Powder

Chicken Stock

Concentrates

½ Cup | 1 Cup

Mexican Cheese

Blend Contains: Milk



4 oz | 8 oz Cream Sauce Base Contains: Milk



Cheese



½ Cup | 1 Cup White Cheddar Contains: Milk





1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*The ingredient you received may be a different color.

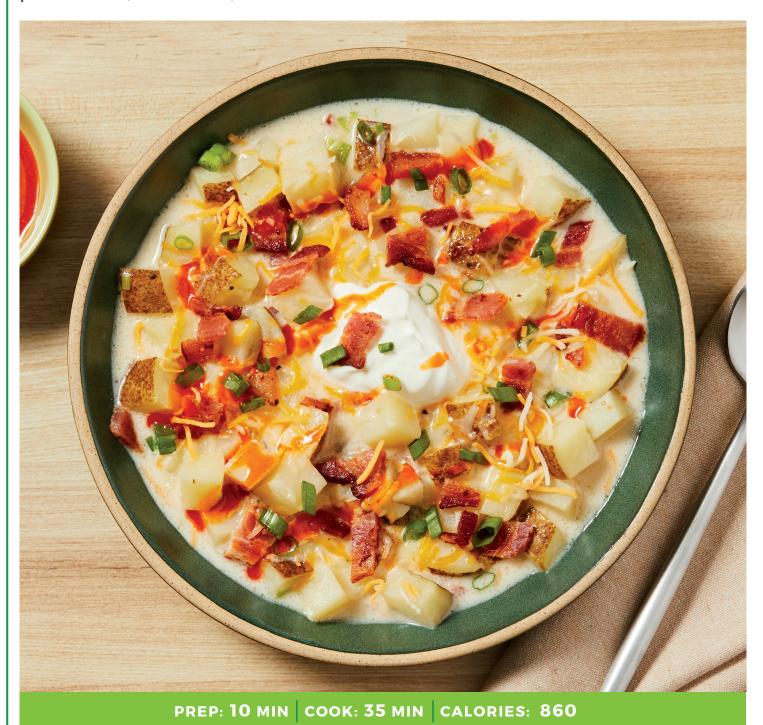
# **HELLO**

# 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









#### 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



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 papertowel-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 mediumhigh 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 1/2 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.



• 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

