



SWEET CORN & GREEN PEPPER CHOWDER

with Old Bay Toast

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Long Green Pepper



2 | 2

Scallions



12 oz | 24 oz

Potatoes*



1 | 2

Corn



1 TBSP | 2 TBSP

Flour

Contains: Wheat



1 | 2

Milk

Contains: Milk



2 | 4

Veggie Stock Concentrates



1 | 2

Old Bay Seasoning



1 | 2

Demi-Baguette
Contains: Soy, Wheat



2 TBSP | 4 TBSP

Cream Cheese
Contains: Milk



¼ Cup | ½ Cup

Monterey Jack Cheese
Contains: Milk



1½ TBSP | 3 TBSP

Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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: 1090



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 840



HELLO

OLD BAY BUTTER

Zesty spices are mixed with butter for a flavor-packed spread.

DOUBLE TAKE

Why separate the scallion whites and greens? The firm, stronger-flavored whites are great for cooking, while the mild, tender greens are a perfect chowder topper.

BUST OUT

- Small bowl
- Strainer
- Medium pot
- Baking sheet
- Potato masher
- Medium pan
- Paper towels

- Kosher salt
 - Black pepper
 - Sugar (¼ tsp | ½ tsp)
 - Butter (4 TBSP | 8 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.

HOW WAS YOUR MEAL?



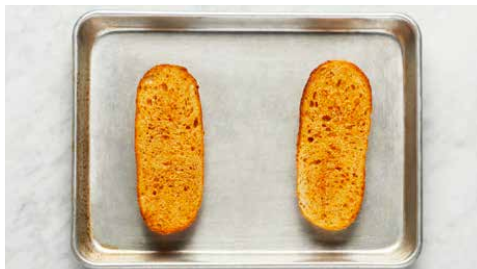
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1 PREP

- 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 ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into ½-inch pieces. Drain and rinse **corn**.



4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, **¼ tsp Old Bay Seasoning** (½ tsp for 4 servings), and **¼ tsp sugar** (½ 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 plain 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 (it will be very thick at this point). If needed, stir in **splashes of water** until chowder reaches desired consistency. Season generously with **salt** and **pepper**.

After chowder reaches desired consistency, stir in **bacon**.



3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated.
- Stir in **1½ cups water** (2½ 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, until crispy, 6-10 minutes. 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.

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