



# Bacon Corn Chowder

with Jalapeño and Homemade Garlic Bread

Spicy

30 Minutes



Bacon Strips



Canned Corn



Jalapeño



Russet Potato



Leek, sliced



Chicken Broth Concentrate



Smoked Paprika



Sub Roll



Garlic Puree



Cream



All-Purpose Flour

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the oven to broil.
- Wash and dry all produce.

## Bust out

Baking sheet, vegetable peeler, measuring spoons, small bowl, measuring cups, large pot

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Bacon Strips              | 100 g    | 200 g    |
| Canned Corn               | 1 can    | 2 can    |
| Jalapeño 🌶                | 2        | 4        |
| Russet Potato             | 460 g    | 920 g    |
| Leek, sliced              | 56 g     | 113 g    |
| Chicken Broth Concentrate | 2        | 4        |
| Smoked Paprika            | 1 tsp    | 2 tsp    |
| Sub Roll                  | 2        | 4        |
| Garlic Puree              | 1 tbsp   | 2 tbsp   |
| Cream                     | 56 g     | 113 g    |
| All-Purpose Flour         | 1 tbsp   | 2 tbsp   |
| Unsalted Butter*          | 2 tbsp   | 4 tbsp   |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

## Contact

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### Prep

Core, then finely chop **jalapeños**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!) Peel, then cut **potatoes** into ½-inch pieces. Cut **bacon** into ½-inch pieces.



### Cook bacon

Heat a large pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bacon**. Cook, stirring often, until golden-brown, 3-5 min. \*\* Remove the pot from heat. Carefully drain and discard excess fat, reserving **1 ½ tbsp** (dbl for 4 ppl) in the pot.



### Start chowder

Add **leeks** and **three-quarters of the jalapeños** to the pot with **bacon**. Cook, stirring often, until **veggies** soften, 1-2 min. Add **half the garlic puree, flour** and **half the paprika**. Cook, stirring constantly, until fragrant, 30 sec. Add **corn** (including can liquid), **potatoes, broth concentrate** and **2 cups water** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Bring to a boil over high heat.



### Finish chowder

Once boiling, cover and reduce heat to medium. Cook, stirring occasionally, until **potatoes** are tender, 12-14 min. (**TIP:** If you want a thicker consistency, cook the chowder for a few minutes longer.) Add **cream** and cook, stirring often, until warmed through, 1-2 min.



### Make garlic bread

While **chowder** cooks, halve **rolls**. Arrange on a baking sheet, cut-side up. Combine **remaining garlic puree** and **2 tbsp softened butter** (dbl for 4 ppl) in a small bowl, then season with **salt** and **pepper**. Spread **garlic butter** over **rolls**. Broil in the **middle** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



### Finish and serve

Divide **chowder** between bowls. Sprinkle **remaining paprika** and **remaining jalapeños** over top, if desired. Serve **garlic bread** alongside.

**Dinner Solved!**