



HEARTY BROCCOLI CHEDDAR CHOWDER

with Potatoes & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Broccoli Florets



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 TBSP | 2 TBSP
Fry Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 | 4
Veggie Stock
Concentrates



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 tsp | 2 tsp
Dijon Mustard



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.



10 oz | 20 oz
Chicken Breast Strips
Calories: 730



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 540



HELLO

CHEESY CHOWDER

Cheddar, sour cream, and Dijon each bring their own signature creamy tang.

BETTER CHEDDAR

Be sure to gradually stir in the cheddar in Step 5. Adding the cheese all at once may cause it to clump together.

BUST OUT

- Medium pot
- Plastic wrap
- Strainer
- Large pot
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 COOK POTATOES

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot (**large pot for 4 servings**) with enough **salted water to cover by 2 inches**; bring to a boil and cook until tender, 10-12 minutes. Drain and set aside.



2 PREP

- While potatoes cook, cut **broccoli** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



3 COOK BROCCOLI

- Place **broccoli** and **2 TBSP water (4 TBSP for 4 servings)** in a large microwave-safe bowl; cover with plastic wrap. Microwave until tender, 3-4 minutes. Carefully remove plastic wrap and drain.

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pot over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate; reserve pot.



4 START SOUP

- Meanwhile, heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites, garlic, and Fry Seasoning**. Cook, stirring, until fragrant, 1 minute.
- Stir in **cream sauce base, cheese roux, stock concentrates, and 2 cups water (4 cups for 4 servings)**. Bring to a simmer and cook, stirring occasionally, until slightly thickened, 1 minute.

- Use pot used for chicken here.



5 FINISH SOUP

- Stir **broccoli, potatoes, cheddar, sour cream, and half the mustard (all for 4 servings)** into same pot until fully combined and cheese is incorporated. Season with **salt** and **pepper** to taste. (**TIP: If your potatoes aren't finished cooking yet, just stir them in when they're tender.**) Remove from heat.

- Stir in **chicken** along with **broccoli** and **potatoes**.



6 SERVE

- Divide **soup** between bowls; garnish with **scallion greens**. Serve.

*Chicken is fully cooked when internal temperature reaches 165°.