



## LOADED BAKED POTATO CHOWDER

with Bacon, Cheddar & Jalapeño

### WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated**

Bacon is fully cooked when internal temperature reaches 145 degrees.



**Bacon** \*  
(1 | 2)



**Yukon Gold Potatoes** \*  
(5 | 10)



**Yellow Onion**  
(1 | 2)



**Chicken Stock Concentrate**  
(1 | 2)



**Reduced-Fat Milk**  
(1 | 2)  
*Contains milk*



**Sour Cream** \*  
(1 | 2)  
*Contains milk*



**Shredded Cheddar** \*  
(1 | 2)  
*Contains milk*



**Jalapeño** \*  
(1 | 1)



**Garlic**  
(1 Clove | 2 Cloves)

### WHAT YOU'LL NEED

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains milk*

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains wheat*



## CHEF'S TIP

In step 5, we recommend mashing the potatoes until “almost smooth.” Feel free to take this advice or kick it to the curb. In our humble opinion, the potato pieces add a nice chunky texture...but a silky smooth soup is delicious, too! It's all based on preference, so you do you, friend.



- 1.** Wash and dry all produce. Dice **potatoes** into ½-inch pieces. Halve, peel, and small dice **onion**. Peel and finely chop **garlic**. Finely chop **jalapeño** until you have 1 TBSP (2 TBSP for 4 servings), removing ribs and seeds if you prefer less heat.



- 2.** Melt 2 TBSP **butter** (4 TBSP for 4 servings) in a medium pot over medium-high heat. Add **onion** and **garlic**; season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes. Add 1 TBSP **flour** (2 TBSP for 4); cook, stirring, until lightly browned, 1 minute.



- 3.** Slowly stir in **milk** a small splash at a time until fully incorporated. Stir in 1 ½ cups **water** (2 ½ cups for 4 servings). Add **potatoes** and **stock concentrate**; season generously with **salt** and **pepper**. Bring to a boil and cook, stirring occasionally, until potatoes are very tender, 12-15 minutes. (To test, pierce one with a fork—it should go through easily!)



- 4.** Meanwhile, place **bacon** in a single layer in a large pan over medium heat. Cook, flipping occasionally, until crispy, 8-12 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, finely chop.



- 5.** Once **potatoes** are tender, reduce heat to low and mash to desired consistency. (We recommend mashing until almost smooth, with some small potato pieces in there. Hello, texture!) Stir in **half the bacon** and **half the cheddar**. Season generously with **salt** and **pepper**. (If mixture seems too thick, stir in a splash of warm water.)



- 6.** Divide **chowder** between bowls; top with **remaining bacon** and **cheddar**, a dollop of **sour cream**, and as much **jalapeño** as you'd like.

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