



SWEET CORN & GREEN PEPPER CHOWDER

with Old Bay Toast

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



12 oz | 24 oz
Potatoes*



2 | 2
Scallions



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



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Demi-Baguette
Contains: Soy, Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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.



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 from the greens? The whites are better for cooking while the greens are better for topping.

BUST OUT

- Small bowl
- Potato masher
- Strainer
- Medium pan
- Medium pot
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Butter (4 TBSP | 8 TBSP)
Contains: Milk

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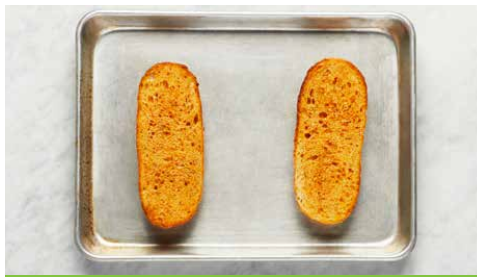
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1 PREP

- 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 another **2 TBSP 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. If needed, stir in **splashes of water** until chowder reaches desired consistency (it will be very thick at this point). Season generously with **salt** and **pepper**.

- Once **cream cheese**, **corn**, and **Monterey Jack** are fully incorporated, stir in **half the 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 and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; 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.
- Garnish **chowder** with **remaining bacon**.

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