



# LOADED BAKED POTATO SOUP WITH BACON

plus Cheddar, Sour Cream, Scallions & Hot Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



2 | 4  
Scallions



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Bacon



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 | 4  
Chicken Stock  
Concentrates



1 TBSP | 1 TBSP  
Cornstarch



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



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.

HELLO

## LOADED BAKED POTATO SOUP

Cheese, bacon bits, and sour cream transform humble potatoes into a luscious soup.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



### THE THICK OF IT!

In Step 5, you'll make a mixture of cornstarch and water. This liquid, known as a slurry, helps thicken your soup.

### BUST OUT

- Large bowl
- Plastic wrap
- Large pan
- Paper towels
- Large pot
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



#### 1 PREP

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



#### 2 MICROWAVE POTATOES

- In a large microwave-safe bowl, combine **potatoes** with half the **garlic powder** (you'll use the rest later); season generously with **salt** and **pepper**. Toss until potatoes are evenly coated.
- Cover tightly with plastic wrap; microwave until tender, 6-7 minutes. Keep covered until ready to use in Step 5.



#### 3 COOK BACON

- Meanwhile, heat a large 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 bacon to a paper-towel-lined plate. Reserve **bacon fat** in pan (you'll use some of it in the next step). Once bacon is cool enough to handle, roughly chop.



#### 4 START SOUP

- In a large pot, combine **scallion whites**, **remaining garlic powder**, **1 TBSP reserved bacon fat**, and **1 TBSP butter** (2 TBSP bacon fat and 2 TBSP butter for 4 servings) over medium-high heat. Cook, stirring, until scallion whites are tender and fragrant, 30-60 seconds.
- Add **cream sauce base**, **stock concentrates**, and **2 cups water** (4 cups for 4); bring to a boil.



#### 5 FINISH SOUP

- In a small bowl, combine **half the cornstarch** and **½ TBSP water** (all the cornstarch and 1 TBSP water for 4 servings). Whisk until smooth.
- Once **potatoes** are done, add to pot along with **cornstarch mixture** and cook, stirring occasionally, until soup has thickened, 5-7 minutes.
- Reduce heat to low. Add **cheddar** and **half the chopped bacon** to **soup**; stir until cheese is melted and combined.



#### 6 SERVE

- Divide **soup** between bowls. Top with **Mexican cheese blend**, **sour cream**, **scallion greens**, **remaining chopped bacon**, and as much **hot sauce** as you like. Serve.

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