

## **INGREDIENTS**

2 PERSON | 4 PERSON



16 oz | 32 oz Potatoes\*





4 oz | 8 oz Cremini Mushrooms

2 Cloves | 4 Cloves

Garlic



6 oz | 12 oz Carrots



1 tsp | 2 tsp Dried Thyme



Mushroom Stock Concentrates



1 tsp 2 tsp **Dried Rosemary** 



Ciabatta Contains: Soy, Wheat



2.5 oz | 5 oz

4 oz | 8 oz Peas



Cream Sauce Base Contains: Milk



2 TBSP | 4 TBSP Cream Cheese 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**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **(5)** Chopped Chicken Breast



9 oz | 18 **oz** Italian Chicken Sausage Mix

G Calories: 960 G Calories: 1050

# **CREAMY DREAMY POTATO MUSHROOM SOUP**

with Peas, Thyme & Ciabatta Croutons



PREP: 15 MIN COOK: 40 MIN CALORIES: 760



## HELLO

#### **CREMINI MUSHROOMS**

A younger, petite portobello with a mild mushroom flavor

#### 'TIS THE SEASON

For a delicious soup (or any dish), taste as you go! Adding salt throughout (rather than all at the end) helps evenly infuse flavor.

#### **BUST OUT**

- Peeler
- Paper towels 5
- · Large pot
- Large pan 😉 😉
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 😉 🕒
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

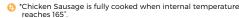
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#### 1 PREP

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Halve, peel, and finely chop **onion**. Trim and quarter mushrooms (skip if your mushrooms are pre-sliced!). Trim, peel, and halve carrots lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Peel and mince or grate garlic.



## **2 COOK VEGGIES**

- Heat a large drizzle of oil in a large pot over medium-high heat. Add potatoes, onion, thyme, rosemary, and a big pinch of salt. Cook, breaking up some of the potatoes and stirring occasionally, until lightly browned, 4-6 minutes.
- Add a drizzle of oil. mushrooms. carrots, and celery: season with salt. Cook, stirring, until veggies are softened 5-7 minutes more.
- Add garlic to pot; cook, stirring frequently, until fragrant, 1-2 minutes more.



# 3 SIMMER SOUP

- Add peas, stock concentrates, 1/2 tsp salt (1 tsp for 4 servings), and 2½ cups water (4½ cups for 4) to pot with veggies. Cover and bring to a boil, then reduce to a low simmer. Cook until potatoes are fork-tender. 10-12 minutes.
- Pat **chicken\*** dry with paper towels and season with salt and pepper. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or sausage\*; cook, stirring frequently, until cooked through. 4-6 minutes. Transfer to a plate.



### **4 TOAST CROUTONS**

- While the soup is cooking, tear ciabatta into bite-size pieces.
- Toss ciabatta pieces on a baking sheet with a drizzle of olive oil, salt, and pepper. Bake on top rack until golden brown. 3-5 minutes.



#### **5 FINISH SOUP**

- When potatoes are fork-tender, stir cream sauce base and cream cheese into **soup**. Cook, stirring occasionally, until slightly thickened, 2-4 minutes. Turn off heat.
- Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted; taste and season with salt and pepper.
- Stir chicken or sausage into finished soup.



#### 6 SERVE

• Divide **soup** between bowls. Top each bowl with a few **croutons** and serve. TIP: Don't add all the croutons just yet! Add as you eat to keep them nice and crispy.